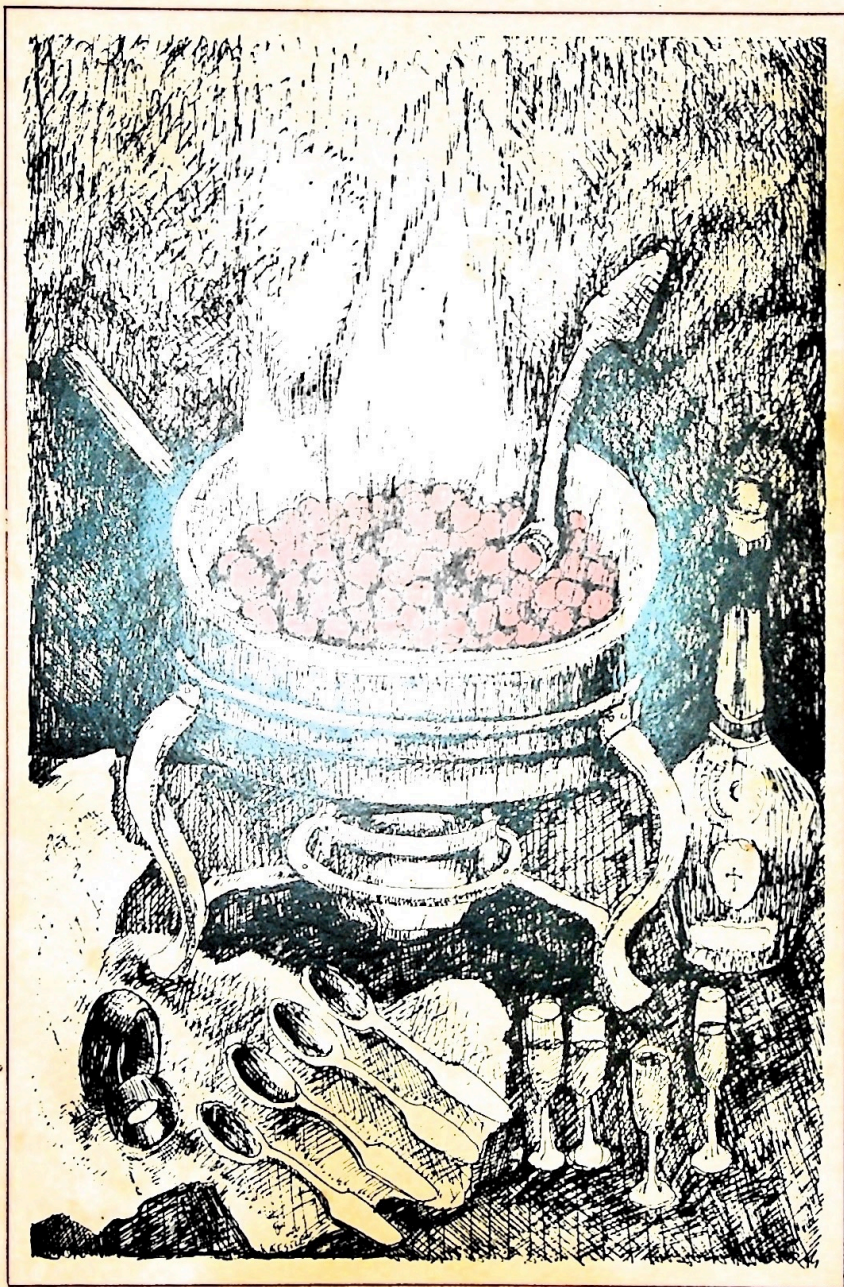


ELMIRA COLLEGE COOKBOOK

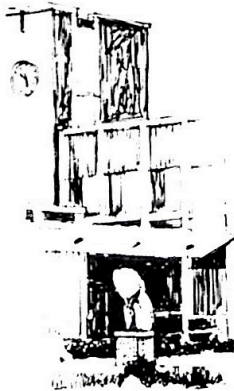


Dear Mom -
Happy Mother's Day
from all of us!
We checked recipes and ones I've
tried or tasted.

Love. Arthur, Richard
Stephen, Joseph & Susan!

ELMIRA COLLEGE COOKBOOK

FAVORITE RECIPES FROM
THE WOMEN OF ELMIRA COLLEGE AND
THE MEN FOR WHOM THEY COOK



compiled and edited by
The Women's Club of Elmira College

1971

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Elmira College
Elmira, New York 14901

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FOREWORD

Hospitality has always been the keynote at Elmira College. Ever since 1855, when Elmira became the first women's college to grant degrees equal to those of men, the philosophy of the college has been that a truly well-educated person combines his knowledge with a genuine appreciation of life and a sincere concern for his fellow man. It was not surprising when, in the early 1960's, a well-known visiting professor and his wife were so impressed with the hospitality they had been shown and the variety of dishes they had been served during their two years at Elmira that they asked for copies of many of the recipes, so that they could share them with their friends in Britain.

A number of women, upon hearing of the request, said that they too would like to exchange some of the recipes. Thus, the first collection of Elmira College recipes came into being. This group of recipes, incorporated into this book, was a typewritten folio of recipes rarely found in ordinary cookbooks. Rather than publishing the folio, it was left in the Founder's Room of the College and made available to anyone wishing to copy their favorite dishes. As time passed and the College grew, it became evident that this method was totally inadequate to handle the number of inquiries about the recipes. Therefore, in 1969, the new cook-book committee was formed to investigate the feasibility of publishing the recipes and make them available to anyone who wished them. The committee found that the interest in exchanging these recipes was not only confined to the Women's Club but also extended to the rest of the faculty and the alumni. After investigating several possibilities of reproducing the recipes, it was finally decided to publish a printed book—one large enough to contain the favorite recipes of any member of the college family who wished to contribute to it. The response, particularly from the alumni, was overwhelming and their enthusiasm in sharing their specialties with all of us was extremely encouraging to the committee.

Throughout this book, the committee has tried to include the widest possible variety of recipes and yet avoid the run-of-the-mill dishes that we all know. We feel, to a great extent, that this has been accomplished. Many of the recipes have been invented by their donors, others are unusual variations of well-known dishes. In all, we feel this book is a

compilation of the best recipes from all over the United States and many corners of the world.

The Elmira College Women's Club is an organization comprised of all women connected with Elmira College. Its membership extends to female faculty and administrators, wives of faculty and administrators and all female administrative staff. Honorary membership is extended to all the above who have retired from the service of the College. The purpose of the club is twofold: it is primarily a social organization, but it also supports the welfare of Elmira College through useful and worthwhile projects. It has consistently supported booths at each Octagon Fair. In addition, it also has furnished 2 microfilm readers to the Gannett-Tripp Learning Center. It has recently sponsored an art show; awarding cash prizes to the entrants and donating the winning art pieces to the Gannett-Tripp Learning Center. It has also established the only Student-Emergency Loan fund available on campus. This fund, a non-restrictive loan fund, is administered by the Dean of Students office for temporary cash emergencies.

It is in this spirit of furthering the goals of Elmira College, that we present this book. It is hoped that its publication can both add to the enjoyment of our friends and further the excellent education available at Elmira.

Virginia M. Stanton
Editor

ACKNOWLEDGEMENTS

During the past decade, many women have worked diligently to promote the efforts of the Women's Club in connection with the publication of this cookbook. It is impossible to list all of them here. At best, all one can do is say thank you to all of these women and acknowledge that without their primary efforts, this book could never have become a reality. Needless to say, the committee wishes to thank, in a special way, all the contributors who spent much time and effort sharing their favorite recipes with us.

This publication is the result of the work of many people. It is difficult to thank each typist, editor, testor and proofreader individually without omitting someone, therefore, we wish to thank all of them sincerely and assure them that their work is, indeed, greatly appreciated.

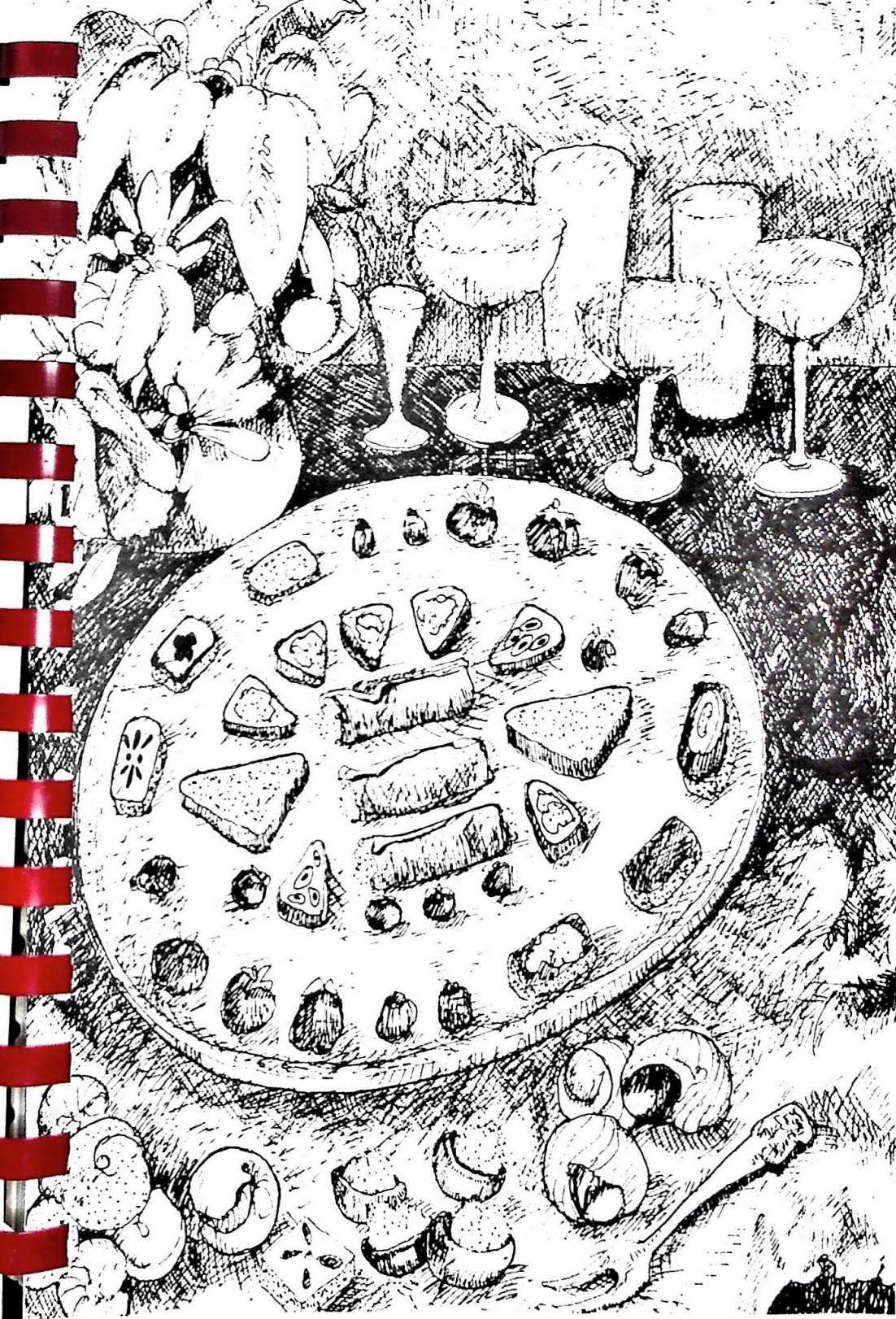
Special words of gratitude go to Dr. and Mrs. J. Ralph Murray, who encouraged this project not only with their moral support but also with many hours of hard work; Mari Kaestle, who is singly responsible for the exquisite art work to be found in this book; Marjorie Bernt, Clara Wing and Elizabeth Rutenber, who were on the original committee in the early 1960's; Donna Rochin, Sue Aleo, Tressa Easton, Sally Soper, Pat Owen and MaryEve Passen, who were responsible for much of the final work, and Aloysius F. Stanton, who, as technical advisor, spent many hours patiently instructing us about the world of printing and donating his services to assure us of a professional-looking book.

All of these people worked because of a deep faith in the principles and philosophy of Elmira College and we are sure that their greatest reward will come from seeing that their many hours of hard work have indeed accomplished the goal for which they were striving. . .that of the highest possible quality of education available today. Thank you all.

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APPETIZERS

CRABMEAT-SWISS CHEESE APPETIZER

Joyce Smythe Murray

"The cocktail quiche."

1/2 cup mayonnaise
2 tbs. flour
2 eggs, beaten
1/2 cup milk
1 2/3 cup drained, flaked
crabmeat
1 8 oz. pkg. swiss cheese, diced
1/3 cup sliced green onion

Combine mayonnaise, flour, eggs and milk. Mix until blended. Stir in crabmeat, cheese and onions. Pour filling into pastry-lined 9 inch pie plate or quiche pan.

Bake at 350° for 40-45 minutes.

CELERY FINGERS

Ruth Anderson

White or green celery
Cream Cheese
Apricot Liqueur or
White Creme de Menthe
Pineapple Cubes

Take 2" sections of celery. Fill with cream cheese mixed with Apricot Liqueur for white celery and white Creme de Menthe for green. Top with tiny pineapple cubes. Arrange in a wheel on serving dish.

SUPERB BACON-CHEESE ROLL UPS

Donna Rochin

thin sliced white bread
Sharp cheese spread
Bacon
cocktail onion or
stuffed olives

Heat oven to 400°. Trim crusts from bread and cut slices in half. Spread each slice with cheese spread. Roll up bread and wrap with 1/2 slice of bacon; secure with toothpick. Place on cookie sheet or broiler pan and bake 10 min. until bacon is partially cooked. This may then be frozen.

To serve: Bake roll ups 10-12 minutes in 400° oven. (Bacon should be crisp).

Serve on a toothpick with either a cocktail onion or a stuffed olive.



PUFFY CRABS

2 tbsp. chopped onion
1 clove garlic
3 tbsp. butter
4 tbsp. flour
4 tbsp. chili sauce
1/2 tsp. salt
1 small can crab meat
3/4 cup sherry
1 tsp. Worcestershire
1/8 tsp. Tabasco

CHEESE TOPPING

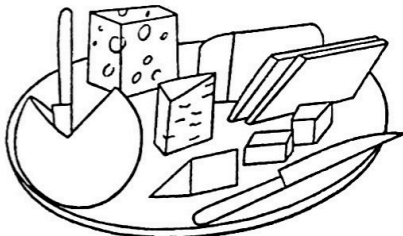
2 oz. grated, mild cheese
3 oz. cream cheese
3 tbsp. butter
1/2 tsp. Worcestershire
1 stiffly beaten egg white
1 tbsp. cream
1/2 tsp. paprika
1/2 tsp. dry mustard
1/2 tsp. baking powder
1 egg yolk, beaten
salt

B. Murray

Saute onion, garlic, and butter. Blend in flour. Add remaining ingredients and cook, stirring constantly until thick. Cool and heap on small pastry or toast rounds. Top with cheese topping and broil 4 minutes.



Combine all ingredients except egg white. Fold in egg white. Put on top of Puffy Crab mixture and broil 4 minutes. Serve hot.



CREAM CHEESE CHARMERS

Ruth Anderson

Cream Cheese - softened
Liqueur
Olive slices
Chopped Nuts
Small Shrimp

Blend cheese with favorite liqueur until mixture is easy to spread. Use with cocktail breads, wafers or crackers. Top with olives, nuts or shrimp.

STUFFED CLAMS

Gwen Miller

2 doz. cherrystone clams
1 cup onion chopped
1 cup celery chopped
Tabasco
1 tsp. Worcestershire
salt
pepper
bread crumbs

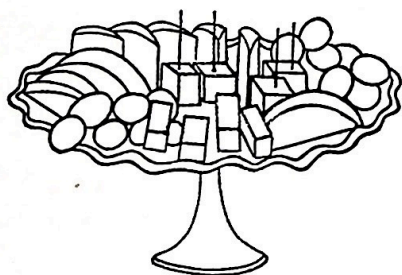
Open clams and cut them up. Save the shells. Put clams and juice in saucepan and add seasonings. Simmer on a low fire with onion and celery until all are tender. Add bread crumbs until the mixture is like heavy cream. Stuff the shells and heat before serving. This freezes very well.

CHICKEN PASTRIES

Donna Rochin

"Time consuming, but so worthwhile."

- 1 1/4 c. butter
- 2 3/4 c. sifted flour
- 1/2 t. salt
- 1 c. cold water
- 1 T. vinegar
- 1 c. chopped chicken meat
- 1/4 c. chopped pickles
- 1/4 c. slivered almonds
- 1/4 c. chili sauce
- 1 t. prepared mustard
- 1/2 t. seasoned salt
- 1/2 t. salt
- 1/8 t. pepper
- 1 egg beaten



Prepare weeks ahead, if desired:

One hour before making pastry, let butter soften at room temperature. Sift flour and salt; add water and vinegar; stir well to form smooth dough. Turn onto well floured surface; knead until shiny and light. Roll out into rectangle 1/4 inch thick. Dot 2/3 of dough with butter. Fold unbuttered third over the center third; then fold the remaining third over it. Fold the upper third, then the lower third of dough over the center, as above.

Refrigerate 20 min. Roll dough 1/4 in. and fold and refrigerate as above.

Repeat rolling, buttering, folding and refrigerating two more times.

Roll out 1/4 in. and let stand 20 min.

In bowl combine rest of ingredients.

Cut rounds from pastry about 2 in. Makes 40 rounds.

To freeze:

Near center of each round place 1/2 tsp. of filling. Brush edges of rounds with beaten eggs. Fold over making semicircles; press edges together with fork. Freeze side by side on cookie sheet till firm, freezer wrap and keep until ready to serve.

To serve:

Heat over to 425°. Place pastries on ungreased cookie sheet. Brush with beaten egg. Bake 20-25 min. or until golden brown. Serve warm. You won't believe the results of your labors.

BROILED CHEESE CANAPE

B. Murray

"Make spread and store in refrigerator—assemble as needed."

- 1 lb. sharp cheddar
- 1/2 lb. bacon
- 2 medium onions
- 1 small jar pimento olives

Grind ingredients together and spread on thin slices of bread (diagonal or triangular) and broil.

SHRIMP CHEESE BALLS

B. Murray

"Canape or Salad Accompaniment."

3 oz. cream cheese
1 1/2 t. prepared mustard
1 t. grated onion
1 t. lemon juice
cayenne
salt
3/4 c. shrimp

Soften cheese. Add remaining ingredients.

Chill. Form into balls and roll in chopped nuts.

Makes 3 1/2 doz. 1/2 inch balls.



LIVERWURST PUFF CANAPES

William J. Lee

1 8 oz. pkg. cream cheese
1 6 oz. pkg. liverwurst
3 T. butter or margarine
2 tsp. anchovy paste
1 clove garlic, crushed
1/3 c. chopped celery
2 T. chopped parsley
8 slices thin white bread
3 T. prepared mustard
Paprika

Let cream cheese, liverwurst and butter warm to room temperature for one hr. In medium bowl beat cream cheese until creamy and smooth. Mash liverwurst then beat into cream cheese with anchovy paste and garlic. Mix in celery and parsley.

Trim crusts from bread. Spread with softened butter or margarine. Broil buttered side up 2 minutes, or until browned.

Remove; spread untoasted sides with mustard. Cut slices in quarters; then spread each quarter with about 1 T. cream cheese mixture. Sprinkle with paprika. Broil 1/2 to 1 min. or until lightly browned.

Makes 32



STUFFED FRENCH ROLLS

Donna Rochin

"Make ahead and freeze."

6 sml. hard rolls
3 sml. pkgs. cream cheese
1/2 c. chopped nuts
1 sml. can chopped ripe olives
3 sml. green onions w/tops,
chopped
1/2 clove garlic, mashed
Juice of 1/4 lemon

Cut ends from rolls and scoop out center, leaving crusts. Combine rest of ingred. and stuff rolls.

Wrap in wax paper and refrigerate at least 4 hrs. Slice thin and serve.

CHEESE BALL I

Gwen Miller

1 pkg. (8 oz.) cream cheese
milk
Bleu cheese
cheddar cheese
crushed nuts

Thin cream cheese with milk; add Bleu cheese to taste; add cheddar cheese; roll into ball; roll in crushed nuts. Place on waxed paper and chill until set.

CHEESE BALL II

Gwen Miller

2 sticks oleo
1/2 lb. sharp cheese (grated)
2 cups flour
1/8 tsp. red pepper
chopped olives

Mix well. Pinch off little balls and cover with chopped olives. Bake 350° for 15-20 minutes.

**ANCHOIADE**

Mrs. Anthony Bertram

12 filets of anchovies in oil
12 salt filets of anchovies
6 peeled almonds or walnuts
4 dried figs
garlic
onion
lemon juice
herbs, including tarragon

Chop and pound all together and add olive oil till consistency of mayonnaise. Season with black or cayenne pepper and serve on toast.

**BEER CHEESE SPREAD**

B. Murray

1/2 lb. grated Cheddar
1 t. garlic juice
1 T. Worcestershire sauce
1/2 t. dry mustard
1/4 c. flat beer

Make very smooth. Seal in crock with parafin. Keep in least cold part of refrigerator. Keeps a month or more.

**COCKTAIL WEINERS**

Ginny Stanton

1 lb. weiners, cut up
2 tbs. prepared mustard
8 oz. burgundy jelly

Melt jelly and mustard over low heat. Add weiners and serve warm in chafing dish.

SHRIMP PATE

B. Murray

- 1 lb. cooked shrimp—shell
and vein removed
- 1 cup chili sauce
- 1 tsp. freshly ground horseradish
- 1 tbsp. lemon juice
- 1 tbsp. Worcestershire sauce
- dash cayenne pepper
- 1/2 cup mayonnaise

Mash shrimp finely with fork. Add other ingredients. Mix thoroughly and serve with assorted crackers.

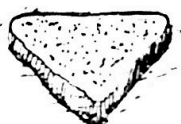
**STUFFED SHRIMP APPETIZERS**

Dede Brand

"A real conversation starter at parties."

- 3 lbs. large shrimp, shelled
and deveined
- 1 3 oz. pkg. cream cheese
- 1/2 cup blue cheese
- 1/3 cup beer
- 1/4 cup parsley

Cook shrimp in boiling, salted water for 5-10 minutes. Drain, and chill. Beat the cheeses together and gradually stir in the beer. Slit the shrimp part way along the vein side and stuff with the cheese mixture. Roll the cheese side in parsley. Yield: 4 dozen appetizers.

**COCKTAIL SAUCE WEINERS**

Ginny Stanton

- 1 bottle cocktail sauce
- 1 cup catsup
- 1/8 cup brown sugar
- 1 crushed garlic clove
- hot dogs, cut into pieces

Mix all ingredients except the hot dogs and heat until well blended. Add hot dogs and serve warm.

JAPANESE RUMAKI'S (hors d'oeuvres)

Carole Santone

- Toothpicks
- 1 lb. bacon
- 1 lb. chicken livers
- 2 cans water chestnuts (small)
(or one large can)

Split water chestnuts in half. Push toothpick through center of half chestnut. Place a piece of chicken liver on each side of chestnut, on toothpick. Wrap chicken liver and chestnut with strip of bacon. Bar-B-Q over charcoal (preferably on an electric spit, in a flat wire basket) for 45 minutes, or until bacon is crisp.

SHRIMP MOLD DELUXE

Carol Podesta

"Serving a large crowd. It is good with chippers."

- 2 cans shrimp
- 1 2-oz. jar pimentos, drained
- 2 hard-cooked eggs
- 1 c. celery pieces
- 1 pkg. lemon gelatin
- 1/2 c. boiling water
- 1/2 c. light cream
- 1/2 c. mayonnaise
- 1 thin slice onion
- 1 t. salt
- 1 3-oz. jar pimento cheese

Blender-chop shrimp, pimentos, eggs and celery separately in the Osterizer container. Place in bowl. Put gelatin into the Osterizer container and add boiling water. Cover and process at STIR until dissolved. Add remaining ingredients and process at MIX until smooth. Pour into well-greased 1 qt. mold and chill thoroughly. This mold will stand up, yet mixture is soft enough to dip into as an appetizer. Makes 1 qt.

SHRIMP PUFF

Joan Whitlock

- 3 slices bread
- butter
- prepared mustard
- 3 eggs
- 2 cups milk
- 1 small can shrimp (drained)
- 8 slices cubed American cheese

Spread bread with butter and prepared mustard. Stack together and cut into cubes.

Beat eggs and milk together.

Into buttered casserole layer bread cubes, shrimp, American cheese cubes. Pour egg-milk mixture over layers. Bake at 350° until browned and puffy.

CHEESE BALL

Mary Jo Board

- 8 oz. cream cheese
- 2 tsp. freeze dried chives
- 2 oz. sharp cheddar (grated)
- 2 small wedges roquerfort cheese
- 1/4 to 1/2 cup walnuts (finely chopped)

Grate the cheddar and mash up the other cheeses. Mix together with chives.

Shape into ball and roll in walnuts.

**APPETIZER (hot cheese)**

Ruth Bell

- 4 oz. sharp cheddar cheese (grated)
- 1/4 cup butter or oleo
- 1/2 cup flour

Mix well with pastry blender. Roll in wax paper and chill over night. Slice thin or roll in small balls. Bake at 425° 8-10 minutes. Serve hot.

GREEN BEAN APPETIZERS

B. Murray

"Always a hit and so deceptive—tastes like crabmeat."

1 can French green beans
 drained and put on
 paper towels
 1/4 cup flour
 1/2 t. baking powder
 salt and pepper
 1/2 c. milk
 1 egg separated

Beat egg white first. Put flour in bowl with baking powder and seasonings, milk and egg yolk. Mix well. Add beans then fold in egg white. Deep fat fry in 1 inch of salad oil. Serve with hot sweet mustard. I freeze these and reheat about 325° for 10 min.

MUSHROOMS STUFFED WITH OYSTERS

Gwen Miller

Use only mushroom caps
 Melted butter
 Oysters
 Horseradish
 Mayonnaise
 Tabasco

Dip mushroom caps in butter. Cut raw oyster in thirds and fill caps.

In bowl: Mix 1/4 tsp. (per mushroom cap) of horseradish and mayonnaise to make a heavy paste.

1/2 tsp. mixture on each oyster—Dash of Tabasco.

Place under broiler about 5 minutes.

SAUTEED CHICKEN LIVERS

F. C. St. Aubyn

"Delicious hot! Delicious cold!"

1 pint fresh chicken livers
 1 cup flour
 1 tsp. salt
 1 tsp. baking powder
 3 tbs. vegetable shortening

Wash chicken livers and cut in two. Mix flour, salt, and baking powder well in a paper bag. Coat the chicken livers by shaking two or three at a time with the mixture in the bag. Fry gently but quickly in hot vegetable shortening until golden brown.

PEACHY CHICKEN LIVERS

B. Murray

Chicken livers
 canned water chestnuts,
 cut in sixths
 bacon slices, cut in half
 toothpicks

Wrap each chicken liver around a slice of water chestnut. Wrap both with a half slice of bacon. Skewer with a toothpick. Broil until chicken livers are cooked. To serve: Dip chicken livers into peach chutney. (Also see page 46)

DIPS

LIPTAUER

Mrs. George Kren

(Austrian cheese dip or spread)

16 oz. cottage cheese
1/4 lb. butter
8-10 tbsp. sour cream
1 can anchovies
1 small jar capers
1 chopped onion
6 tbsp. paprika
3 tbsp. caraway seed
1 tbsp. salt

Mix butter and cottage cheese. Drain oil from anchovies. Break up with fork, and mix in. Add other ingredients and mix well. Decorate with parsley.



BLUE CHEESE DIP

Sophie Shabanowitz

8 oz. cream cheese
6 oz. blue cheese
1 tsp. garlic powder (not salt)
1/4 cup of sour cream

Cream cheese—add blue cheese and garlic and blend thoroughly. Slowly add sour cream. Cream thoroughly again. Serve at room temperature. Use left over as salad dressing by adding mayonnaise to thin. May be used as is for sandwich spread.

GUACAMOLE DIP

Donna Rochin

"A must for every party."

2 lrg. ripe avocados, mashed
1 ripe tomato, chopped
1 sml. onion, diced fine
garlic powder or fresh crushed to taste
chili powder to taste
salt & pepper to taste
1/2 or more t. lemon juice
dash of Worcestershire
or Tabasco

Combine all ingredients. Must be tasted as you go along. Any spice on the shelf can be added according to one's taste. To keep dip from turning brown, spread with a thin layer of mayonnaise before refrigerating. Just before serving mix in mayonnaise.



CRABMEAT DIP

Carol Podesta

- 1 can crab meat (7 oz.)
- 1 6 oz. pkg. or 2 3-oz. pkg. cream cheese
- 1/4 c. cream
- 1/2 c. mayonnaise
- 1 tsp. minced onion
- 2 drops Tabasco
- 1/4 c. lemon juice
- 1/2 tsp. Worcestershire sauce

Whip cream cheese and cream until smooth. Add mayonnaise. Marinate crabmeat in lemon juice for 1 hr. before adding to ingredients. Add other ingredients.

Yields 2 cups

LOW CALORIE DIPS

Rae Whitney

"So good! So nourishing! So thinning!"

- 1 cup of creamed cottage cheese
- 1 tbsp. lemon juice



Put creamed cottage cheese in blender and blend until smooth and creamy. Add spices, chives, onion-soup powder or whatever tempts you, for a variety of delicious dips. For dippers, provide crisp, fresh cauliflower flowerets, short sections of celery stalks or cubes of green peppers (and toothpicks to spear them with).

CRAB DIP SUPREME

Judy Riccillo

"It's super!!!"

- 8 oz. cream cheese - softened
- 1 can King Crab Meat (well drained)
- 2 tbsp. chopped scallions
- 1 tsp. horseradish

Mix softened cream cheese with a little milk. When combined, whip. Then add drained crab meat, scallions, horseradish and bake in 1 1/2 quart buttered dish at 375° for 20 minutes. Let cool, chill and serve as an hors d'oeuvre or a buffet supper. Place party rye on the side to spread the crab meat mixture.

DUNKER'S DELIGHT

B. Murray

- 1/2 small onion
- 1 cup mayonnaise
- 2 tsp. tarragon vinegar pepper
- 1/2 tsp. salt
- 1/4 tsp. curry powder
- 1/8 tsp. thyme
- 2 tbsp. chili sauce

Blend in blender.

Serve with shrimp or raw vegetables.

YUMMY YUMMY CRAB DIP

Sally Spitzer

"A must for any cocktail buffet."

1/4 cup butter
 2 tbsp. flour
 1 cup half & half
 2 egg yolks, lightly beaten
 6-7 oz. grated sharp cheddar
 cheese
 3 tbsp. sherry
 1 1/2 - 2 cans crab meat
 salt and pepper to taste

Combine butter, flour and half & half to make a thick white sauce. Add the remaining ingredients and season to taste.

**CLAM DIP**

B. Murray

1/2 garlic clove
 8 oz. pkg. cream cheese
 2 tsp. lemon juice
 1 1/2 tsp. Worcestershire sauce
 1/2 tsp. salt
 freshly ground pepper
 1/2 cup drained, minced
 clams (7 oz.)
 1/4 cup clam broth

Rub bowl with garlic clove. Blend in cream cheese, lemon juice, Worcestershire sauce, salt, pepper, clams and broth. Beat all ingredients to make a smooth dip.

Place in bowl in center of large tray and surround with dippers: crackers, fritos, cauliflower, celery, carrot sticks.

GRAB BAG DIP

William J. Lee

*"This is great!"***SAUCE:**

2 c. mayonnaise
 1/2 c. drained prepared
 horseradish
 1/2 t. Accent
 2 t. dry mustard
 2 t. lemon juice
 1/2 t. salt

Combine sauce. In the hot sauce in chafing dish, put all kinds of interesting little tidbits — crisp little cocktail sausages, pickled mushrooms, cocktail onions, meat balls, cooked shrimp, ripe olives, water chestnuts, little cubes of pork — whatever you desire. Guests pick up goodies with toothpicks. Good in this is a bunch of the baby ears of pickled corn.





BEVERAGES

CAFE BRULOT

Joseph A. Spitzer

"For something more than just after dinner coffee."

3 cups cognac
1 orange peel, muddled
20 whole cloves
4 cinnamon sticks,
muddled
30 lumps of sugar
10 cups strong, hot coffee

Combine all the ingredients, except the coffee and let stand for 12 hours. Just before serving add the coffee.
Serve immediately.

SPICED TEA

Nancy Walton

1 cup Tang
1 cup sugar
1/4 cup instant tea
1/4 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. cloves

Mix together and store in covered tin or jar. Use one heaping tbsp. in a mug or adjust to suit your own taste. (You can increase the amount of all the spices.)

FANCY TEA

Martha Morrison

1/2 lb. loose tea
1 1/2 tsp. cracked cinnamon
1 tbsp. orange peel
1 tbsp. lemon peel
8 cloves crushed
Cardamon seed (10-12
seeds removed from pod)

Mix ingredients with boiling water in a teapot. Serve hot.



TANG TEA

Rae Whitney

"Experiment and create your own favorite mixture of spices."

1 cup instant tea
1 cup Tang
1/2 cup sugar
1 tsp. cinnamon
1/4 tsp. cloves

Mix and store dry. Use 2 rounded tsp. per cup of hot water.

RUSSIAN TEA

Barbara H. Lindsay

"A big hit with the gals at Swarthmore College. Great on a cool evening."

- 8-10 tea bags
- 3 qts. boiling water
- 3/8 cup lemon juice
- 1 1/2 cups orange juice
- 1 1/2 cups grape juice
- 1 1/2 cups sugar
- 2 tsp. whole cloves
- 8 sticks cinnamon

Pour boiling water over tea and let stand 10 minutes. Strain. Add spices, fruit juices and sugar. Serve hot.
Serves 30.

FRUIT PUNCH

Barbara H. Lindsay

"Delicious tea-based punch—good with or without the addition of alcohol."

- 3 cups orange juice
- 1 cup lemon juice
- 1 cup pineapple juice
- 1 cup raspberry syrup or
2 pkgs. raspberry
(sugared) Kool-Aid
- 1 1/4 cups sugar
- 1 cup hot water
- 1 1/2 cups strong, hot tea
- 1 qt. soda water

Mix juices together. Boil sugar with water for 5 minutes. Combine juices, sugar and tea. Chill thoroughly. Just before serving add soda water and pour over block of ice in punch bowl.
Serves 30.

BRANDY PUNCH

- 3 bottles brandy
- 1 bottle claret
- 2 bottles charged water
- Juice of 6 lemons
- 1 lb. sugar made into
simple syrup
- 1 med. bottle marischano
cherries

Fill punch bowl with ice and add items.
60 drinks.

**OLA'S FRUIT PUNCH**

Nita Ward

- 1 gallon lime sherbet,
softened
- 2 quarts apple juice
- 1 quart ginger ale

Mix just before serving.
Serves 25.

BATEAU NOIR (Punch)

Pat Dunbar

1 gal. Sauterne
1 fifth vodka
1 cup rum
assorted fruit juices
(Large cans)
1 qt. ginger ale
orange, lemon and lime slices
to float on top

Place in large punch bowl with a large block of ice. Serves 35.

PLANTER'S CAMPAGNE PUNCH

3 bottles Champagne
2 bottles Sauterne
2 qts. soda

Pour in bowl over ice.
Serves 65 cups.

PUNCH

Dea Wisbey

"This is a refreshing punch with a lot of zip."

3 qts. unsweetened
pineapple juice
8 lemons, juiced
8 oranges, juiced
3 limes, juiced
2 cups sugar
1 cup mint leaves
4 qts. ginger ale
2 qts. soda water
cherries - lemons

Combine fruit juices and sugar and mint. Chill. Before serving add ginger ale, soda and garnishes. Serves 35.



DANDELION WINE

B. Murray

1 qt. dandelion blossoms
firmly pressed into jar
4 qts. water
1 lb. seeded raisins
6 c. sugar
1 lemon and 1 orange
1/2 pt. rum (or more)
1 yeast cake
1/2 cup water

Put blossoms in large kettle with water. Boil slowly for 30 min. Strain through strainer and then cheesecloth into a large stone jar. When cool add 1 yeast cake dissolved in 1/2 c. water. Add raisins, sugar, lemon and orange, cut in small pieces and with skins left on. Stir every day for 2 weeks. Strain and let set 1 day to settle. Strain again carefully until clear. Add rum. Bottle and seal.

COCKTAIL-ARGENTINEAN

Pat Dunbar

"Rosita Cocktail"

- 6 jiggers of gin
- 2 jiggers of brandy
- 2 tsp. grenadine
- 1 tsp. lemon juice
- 1 jigger of creme de Rose
(optional)
- 6 maraschino cherries
- 6 pieces of lemon peel



Place the gin, brandy, grenadine, lemon juice and creme de Rose in a cocktail shaker with about 8 ice cubes. Shake well for at least 1 minute and pour into chilled cocktail glasses. Garnish each glass with a cherry and slice of lemon peel.

Note: Creme de Rose is a French cordial and is difficult to find in U.S. Although it is quite popular in S. America. It merely gives the drink an aroma. As a substitute a gardenia or rose petal may be used.

Serves 6

COFFEE ALEXANDER

B. Murray

- 1 oz. coffee brandy
- 1 oz. gin
- 1/2 oz. fresh cream
- cracked ice

Blend in blender; Sprinkle with nutmeg in champagne glass.

EGG NOG

Ruth Campbell

- 4 eggs, separated
- 3/4 pint brandy
- 6 tbsp. rum
- 1 qt. cream
- 3/4 cup granulated sugar
- Nutmeg

Beat egg yolks. Add brandy and rum gradually (1 tbsp. at a time), while beating constantly. Add 1 pint of unwhipped cream and the well-beaten egg whites. Continue beating and add sugar and another pint of unwhipped cream. Sprinkle with nutmeg to taste. Bottle and store in outside temperature (the window ledge is a good place). Do not refrigerate. Shake in bottle before serving.

Serves 10-12.

APRICOT SOUR

B. Murray

- 1 1/2 oz. apricot Brandy
- juice — 1/2 lemon

Shake hard with cracked ice (or blend in blender). Garnish with slice of orange and cherry.

BETWEEN-THE-SHEETS COCKTAIL

Hans H. Bernt

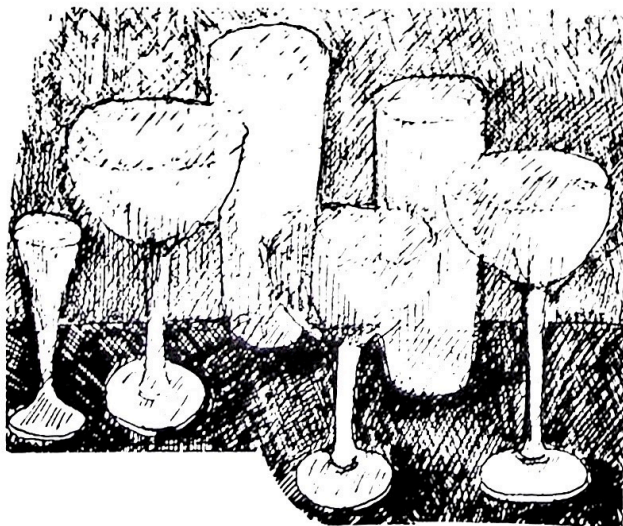
1/3 brandy
 1/3 rum
 1/3 Cointreau
 juice of half a lemon
 per 1 oz. of each

Shake well with cracked ice and strain into cocktail glasses.

MINT JULEP

Several sprigs of fresh mint
 Tsp. sugar
 Water (enough to dissolve sugar)
 Crushed ice
 2 jiggers of Kentucky bourbon
 (or rye or cognac)

Wash well several sprigs of fresh mint. By preference, select a fourteen- or sixteen-ounce silver julep cup or use a large old-fashioned glass. Place four or five sprigs of mint on the bottom and sprinkle with a teaspoon of sugar or more to taste. Add just enough (branch) water to dissolve the sugar. Muddle the mint until it is well bruised and until the sugar is dissolved. Remove the mint or not according to personal preference. Fill the glass three-fourths full with crushed ice and pour in two jiggers of Kentucky bourbon (some wayward souls have been known to use rye or cognac) and garnish with one or two additional bushy mint sprigs.



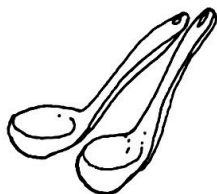


BREADS

YEAST

RICH WHITE BATTER BREAD—NO KNEADING Peggy Neal

- 1 pkg. dry yeast
- 1/2 cup warm water
- 1/8 tsp. ground ginger
- 1 tbsp. sugar
- 2 tbsp. sugar
- 1 ~~cup~~ (13 oz. can)
evaporated milk
- 1 tsp. salt
- 1 tbsp. salad oil
- 4 - 4 1/2 cups flour



Dissolve yeast in warm water in large bowl, blend in ginger and 1 tbsp. sugar. Let stand 15 min. till bubbly. Stir in 2 tbsp. sugar, evaporated milk, salt, and oil. With mixer on low, add flour, 1 cup at a time, beating well after each. Beat in last cup with spoon, adding till heavy and stiff but too sticky to knead. Place in well-greased 2 lb. (or 2 1-lb.) coffee can; cover with well-greased plastic lid. At this point dough may be frozen.

If **not** frozen, let sit until the lid pops — 45-60 min. for 1-lb. cans; 1-1 1/2 hr. for 2-lb. cans.

If **frozen**, remove from freezer and let sit until lid pops — 4-5 hr. for 1-lb. cans; 6-8 hr. for 2-lb. cans.

To bake either: remove lids, bake at 350° — 45 min. for 1-lb. cans; 60 min. for 2-lb. cans. Brush tops with butter (they will be very brown). Let cool 5-10 min. in can, then remove and cool upright on rack.

HERB BREAD

Mrs. Victor M. Hoar, Jr.

- 1 cup milk
- 2 tbsp. sugar
- 1 1/2 tsp. salt
- 1 cake yeast
- 1 egg
- 3 - 3 3/4 cups flour
- 2 tbsp. soft shortening
- 1/2 tsp. nutmeg
- 1 tsp. sage
- 1 tsp. caraway seed

Use your favorite white bread recipe or the ingredients at left. Make dough in usual manner, but add the nutmeg, sage and caraway seed at last rising before shaping loaf.

Makes one loaf.

OATMEAL BREAD

Ruth Bell

"This recipe has been in our family since early 1800."

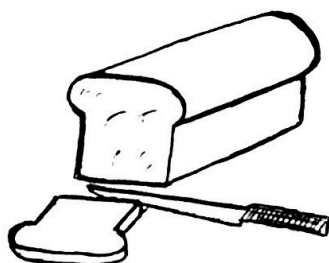
- 1 pkg. dry yeast
- 1/2 cup lukewarm water
- 1 1/4 cup lukewarm milk
- 4 tsp. shortening
- 1/2 cup quick cooking oatmeal
- 1 tbsp. brown sugar
- 1 tsp. salt
- 3 cups flour (about)

Mix in order given, adding 1/2 of flour at a time. Stir well and put in greased pan. Cover pan with greased wax paper and thin towel. Let rise till double in bulk. Bake at 400° for 40 minutes.

SYRIAN BREAD

B. Murray

- 5 cups sifted flour
- 1tbsp. sugar
- 1tbsp. shortening
- 1/2 tsp. salt
- 1 yeast cake



Combine dry ingredients. Mix in shortening. Dissolve yeast cake in one cup of warm water and add flour mixture. Work into a very stiff dough. Grease and let rise in warm place till double in bulk. Divide into balls the size of an orange, cover and let rise for thirty minutes. Roll balls into flat loaves 1/4 in. thick, place in a clean cloth flat on a table top. Cover and let rise thirty minutes longer. Place on ungreased baking sheet. Bake in a preheated oven (425°)

Do not open the oven for at least five minutes while bread is cooking. Then regrease the top and finish baking. This bread will puff and is hollow in the center.

SWEDISH COFFEE BREAD

Julia Know

- 2 cups milk—scalded
- 3/4 cup butter
- 1 1/2 cups sugar
(little Karo syrup)
- 3 eggs
- 1 tbsp. salt
- 1 tsp. cardamon
- 2 yeast cakes
- 8 cups flour (about)
- 1 tsp. vanilla or
almond flavoring

Scald milk and pour over butter, sugar and salt. Cool to lukewarm and add yeast which has been dissolved in the warm water. Add beaten eggs and cardamon—gradually stir in flour. Knead until smooth and let rise in warm place until double in bulk. Knead again gently and shape as desired. Let the loaves rise again, then bake about 25 to 30 minutes at 375°.

PUMPERNICKEL HOVIS

James E. Applegate

- 2 pkgs. yeast
- 3 cups lukewarm water
- 1 cup powdered milk
(or use milk scalded
and cooled)
- 6 tbsp. liquid shortening
- 3 tsp. salt
- 2 tbsp. molasses
- 4 tbsp. sugar
(preferably brown)
- 4 cups whole wheat
or graham flour
- 3 cups rye flour
- 2 cups white flour

Dissolve yeast in lukewarm water. Add powdered milk, shortening, salt, molasses and sugar. Mix in the whole wheat or graham flour, rye flour and white flour. Knead and set to rise.

After first rising punch down and set to rise again. After second rising punch down, divide into two loaves, put into well-greased pans, and set to rise again.

Bake in moderate oven (350°-400°) for about 45 minutes, until they look right and come out of pan easily.

Yield: two 1 1/2 lb. loaves.

SAVORY HOME-MADE BREAD

Rae Whitney

"For onion-lovers only! All others try it at your own peril—you may become addicted. The bread will not taste strongly of onion, but it will have a warm, hearty flavor that men like. Delicious toasted!"

- 1 favorite white bread
recipe
- 3 tbsp. chopped onions
(frozen or fresh)

Add onions to the scalded milk or hot water that your recipe calls for. Let stand a few minutes for onions to thaw, if frozen, then mix and knead bread as directed in your recipe.

MISS SUE'S ROLLS

Joan Lester

"This will keep several days."

- 1 cup shortening
- 1/2 cup sugar
- 1 cup boiling water
- 2 cakes yeast
- 1 cup cold water
- 3 well-beaten eggs
- 6 cups unsifted plain flour
- 1 1/2 tsp. salt



Place shortening, sugar and boiling water in a big bowl and stir until shortening is melted and sugar dissolved. In another bowl dissolve the yeast in cold water, then add well beaten eggs. When first mixture is well cooled, add to egg-yeast mixture. Add flour and salt. Beat out the lumps and refrigerate. Fill greased muffin tins almost half full of dough and let rise; or place walnut sized dough balls in cake pan and let rise. Bake at 400° for about 10 minutes. Rolls can be baked soon after dough is mixed and has risen. I make the rolls up and freeze them in the pan.

HUNGARIAN BUTTER HORNS

B. Murray

- 4 cups flour
- 1/2 tsp. salt
- 1 tsp. vanilla
- 1 cake yeast
- 3/4 lb. butter
- 4 egg yolks
- 1/4 lb. butter
- 4 egg yolks
- 1/2 cup sour cream

Filling:

- 4 egg whites
- 1 cup sugar
- 1/4 finely chopped walnuts
- 1 tsp. vanilla



Sift flour, add salt, crumble yeast in flour. Cut butter into flour mixture then add beaten egg yolks, sour cream, and vanilla. Mix well. You have to mix with your hands toward the last.

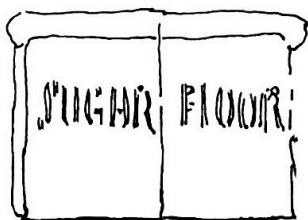
Beat egg whites stiff, add pinch of salt, gradually add sugar. Fold in walnuts and vanilla.

Sprinkle board with powdered sugar, instead of flour. Divide dough into 6 portions. Roll out a portion to size of pie tin. Cut into 8 wedges. Spread filling and roll toward center. Bake at 400° until brown. You can divide into smaller portions.

CORN MEAL DINNER ROLLS

Nita Ward

- 1 pkg. yeast
- 1/4 cup water
- 1/4 cup butter or oleo
- 1/4 cup shortening
- 1/2 cup sugar
- 1 tbsp. salt
- 2 cups scalded milk
- 3 cups sifted flour
- 2 beaten eggs
- 1 1/2 cups corn meal
- 4 1/2 cups sifted flour



Soften yeast in 1/4 cup water. Add butter, shortening, sugar, and salt to scalded milk and cool to lukewarm. Add 3 cups flour, eggs, and yeast mixture. Beat until smooth. Mix in corn meal and about 4 cups of remaining flour. Use remaining flour for kneading and knead 10 minutes.* Place in greased bowl, turning to grease both sides. Cover and let rise until double (about 1 3/4 hours) Punch down and shape in small balls about the size of a small walnut. Place two balls in each greased muffin cup. Brush with melted butter or oleo. Cover and let rise until double (about 1 hour). Bake in 375° oven 15 minutes.

*Don't feel that all of this flour should be used. Flours differ. It is better not to have the dough too dry or stiff. Makes 3 doz.

COTTAGE BREAD

Nancy Walton

"I learned how to make this bread when I was 12 — in my 4-H Club!!"

- 2 3/4 cups warm,
not hot, water
- 2 pks. active yeast
- 3 tbsp. sugar
- 1 tbsp. salt
- 2 tbsp. soft shortening
- 6 1/2 cups sifted flour

Measure the water and yeast into mixing bowl. Stir in sugar, salt and shortening. Add 1/2 cup sifted flour. Beat smooth, mix rest of flour in thoroughly. Cover, let rise in warm place until double — about 30 minutes. Beat batter down 1/2, pour 1/2 into greased loaf pan. Let rise 20-30 minutes. Brush with melted shortening, bake until brown. 375° — 40-50 minutes.

Makes 2 loaves.

BUTTER HORN ROLLS

Joyce Smythe Murray

"There is nothing better!"

- 2 pkgs. yeast
- 1 cup warm water
- 1/2 cup sugar
- 3 eggs, well beaten
- 1 tsp. salt
- 6 cups flour
- 1 cup melted butter

Dissolve yeast in warm water. Add sugar, salt, and 1 1/2 cups flour, stirring well. Let rise 25 minutes. Add melted butter, eggs and remaining flour. Roll out and cut into small wedge shaped pieces. Roll up wedges by rolling large end first, roll in melted butter, and place in pan with rolled end on underneath side. Let rise again for 30 minutes. Bake in 450° oven for 15-20 minutes. Will make about 48 medium sized rolls.

WHITE BREAD

Mary Jo Board

- 2 yeast cakes
- 2 tbsp. sugar
- 4 cup lukewarm water
- 12 cups sifted flour
- 2 tbsp. melted fat
- 1 1/2 tbsp. salt

Dissolve yeast and sugar in water. Add fat and half the flour. Beat until smooth; add salt and remaining flour or enough to make dough easy to handle. Knead until smooth and elastic. Place in warm place free from draft until light — about 1 1/2 hours. Mold into loaves, place in well-greased bread pan — to half full, cover and let rise 1 hour or until dough is double in size. Bake at 425° for 15 minutes — reduce heat to 375° and continue baking for an additional 45 minutes.

(4 to 5 loaves)

BUTTER AND HERB LOAF

Martha Morrison

2 pkgs. yeast
 1/4 cup warm water
 1/3 cup shortening
 1/4 cup sugar
 1 tbsp. salt
 1 cup scalded milk,
 cooled
 2 eggs
 4 1/2 to 5 cups flour
 1/2 cup soft butter
 1/2 tsp. caraway seed
 1/2 tsp. basil
 1/2 tsp. onion, grated
 1/2 tsp. oregano
 1 tsp. cayenne
 1 clove garlic, minced
 or garlic powder

Soften yeast in water; set aside. Combine shortening, sugar, salt with milk. Blend in eggs and yeast. Gradually add flour to form stiff dough. Cover and let rise 1 1/2 hours. Combine remaining ingredients. Roll out half of dough to 1/8 in. thickness; cut into 5 in. circles. Spread with butter mixture; fold in half. Stand semi-circles side by side on greased cookie sheet, folded side down, press sides together. Sprinkle with sesame or poppy seeds. Let rise 30-40 minutes. Bake in 350° oven for 20-25 minutes.
 Yield: 2 loaves.

PUMPKIN BREAD

Ruth Bell

3 1/3 cups flour
 1/2 tsp. baking powder
 2 tsp. soda
 1 1/2 tsp. salt
 1 tsp. cinnamon
 1/2 tsp. cloves
 2/3 cup nuts
 2/3 cup raisins or dates
 2 2/3 cups sugar
 2/3 cup salad oil OR shortening
 4 eggs
 2 cups canned pumpkin
 2/3 cup water

Sift flour; add baking powder, soda, salt, spices. Toss nuts and fruit lightly into flour mixture. Beat sugar, oil in mixer at slow speed. Add eggs one at a time; add pumpkin. Beat until thoroughly mixed. Stir in well — flour mixture and water. Pour into 2 greased loaf pans and bake at 350° for 1 hour.

QUICK

BOSTON BROWN BREAD

Gertrude Hurd Benedict

"An old favorite given to me by Mrs. James A. Rouse, Chesapeake, Ohio."

1 cup sugar
2 tbsp. shortening
1 egg
1/2 tsp. salt
1 tsp. vanilla
2 cups flour
2 tsp. soda
1 1/2 cups grape juice
1 1/2 cups raisins
1/2 cup nuts

Combine raisins, grape juice and shortening. Bring to boil. Cool. Sift flour, salt and soda together. Combine sugar, egg and vanilla. Add the raisin and flour mixtures alternately. Add nuts which have been dredged in some of the flour. (I use pecan meal, needs no dredging, when I can get it) Bake in a loaf pan at 300° till done, at least 1 1/4 hours.

GRAHAM BREAD

Jean Parker

2 cups sour milk
1 tbsp. heavy cream
1/2 tsp. salt
2 tbsp. sugar
1/4 cup molasses
1 tsp. (heaping) soda
1 cup white flour
2 cups graham flour
Walnuts and raisins, if desired

Mix ingredients as listed. Bake one hour in medium oven.



PUMPKIN BREAD

J. G. Meacham

"Great for giving. Very easy, very good."

2 2/3 cup granulated sugar
2 cups pumpkin
3 1/3 cups flour
2 tsp. soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger
2/3 cup oil
2/3 cup water
4 eggs

Mix ingredients as listed. Add pecans or walnuts if desired. Bake 350° for 45-60 minutes, till center tests dry. Makes two loaves.

NO-BEAT POPOVERS

Ruth Bell

2 eggs
1 cup flour
1 cup milk
1/2 tsp. salt

Break eggs into bowl. Add milk, flour and salt. Mix well with spoon; disregard lumps. Fill greased muffin pans 3/4 full. Put into cold oven; set heat at 450° for 30 min. Do not open oven door while baking.

HERB BREAD

Betty J. Brandenburg

2 tbsp. sesame seed
1/4 tsp. basil
1/4 tsp. thyme
1/4 tsp. rosemary
1/4 tsp. oregano
1/4 tsp. savory parsley
1/4 tsp. marjoram

Butter one side of sliced French bread and sprinkle with garlic salt. Mix herbs together and sprinkle on buttered bread and toast on the one side in broiler.

BROWN BREAD

Sophie Shabanowitz

2 cups flour
1 tsp. baking soda
1 tsp. baking powder
1/2 cup crisco
3/4 cup sugar
2 eggs
1 tsp. vanilla
3 big ripe bananas — mashed
1 cup dates — cut and floured
1/2 cup of walnuts

Mix flour, baking soda and baking powder; set aside.

Cream crisco, sugar, eggs, vanilla, thoroughly. Add dry ingredients alternating with bananas. Add dates and nuts by hand. Bake in 1 large and 1 small pan at 350° for about 1 hour.



SOUTHERN SPOON BREAD

Mrs. Paul Ramsey

1/2 cup sifted cornmeal
1 cup boiling water
1/2 tsp. salt
1 tbsp. butter
1/2 cup milk
1 egg
1/2 tsp. baking powder

Pour water over meal in saucepan, cook 5 minutes. Add butter and salt, stirring. Remove from heat, add egg, milk, lastly baking powder. Bake in buttered dish 30 to 40 minutes, at 350° letting brown carefully. Serve hot with generous pats of butter to accompany ham or roast.

CARROT BREAD

Nancy Walton

"You don't taste the carrots at all — and this is a lovely, moist bread."

2 eggs, well-beaten
 3/4 cup salad oil
 1 cup sugar
 1 tsp. vanilla
 1 1/2 cups sifted flour
 1 tsp. baking soda
 1 cup grated carrots
 1/4 tsp. salt
 1 tsp. cinnamon
 1/4 cup pecans

Mix eggs, salad oil, sugar and vanilla. Add sifted flour, baking soda, grated carrots, salt, cinnamon and pecans. Mix until moistened. Bake at 350° for 1 hour in greased loaf pan.

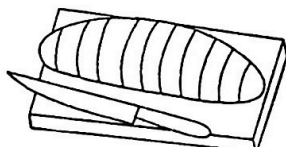
BROWN BREAD

Jean Parker

"Serve with New England Baked Beans. 1 cup raisins may be added to this recipe."

2 cups sweet milk
 1 cup sour milk
 3 cups corn meal
 1 cup flour
 1/2 cup molasses
 1 heaping tsp. soda
 1/2 tsp. salt
 optional:
 1 cup raisins

Mix well; steam 3 hours.

**DATE AND NUT BREAD**

Mrs. Richard R. Bond

1 cup chopped dates
 3/4 cup nut meats
 1 1/2 tsp. soda
 2 eggs
 1 tbsp. butter
 1 cup sugar
 1 1/2 cups flour
 1 cup boiling water

Put nuts, dates, soda, and butter into bowl and add water. Beat eggs and add sugar and flour. Combine the two mixtures, then pour into a well buttered pan. Bake in moderate oven (350°) from 45-60 minutes. Remove from pan and cool thoroughly before cutting.

GARLIC BREAD

Mrs. Charles B. Rutenber

2 small sections garlic
 1/4 lb. butter

Cut French, white or pumpernickel bread through the middle spreading it with butter in which plenty of garlic is finely minced. Toast under broiler and cut in chunks.

PUMPKIN BREAD

Ruth Campbell

2 2/3 cups white sugar
2/3 cup shortening
4 eggs beaten
1 lb. can pumpkin
2/3 cup chopped nuts
2/3 cup chopped dates
2/3 cup water
3 1/2 cups flour
1/2 tsp. baking powder
2 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves

Cream shortening and sugar. Stir in eggs, pumpkin and water. Sift flour and spices. Combine flour and spices with mixture. Grease 3 loaf pans and bake in 350° for 50 minutes.



POPOVERS

Rae Whitney

"I like this recipe because it's so easy to remember."

1 egg
1 cup milk
1 cup flour
salt to season

Pour batter into **hot**, greased muffin tins and bake 15 minutes at 475°. Reduce oven to 350° and continue baking until crisp and golden brown (about 15 or 20 minutes). Serve with butter, or if you like them sweet, add maple syrup and eat with a fork. Delicious with a full breakfast of sausage and coffee, or simply alone as a special treat.



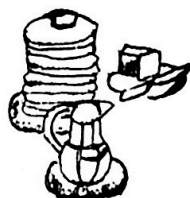
ELDERBERRY BLOSSOM FRITTERS

Rae Whitney

"This is for all fans of Euell Gibbons, and any others who believe in sampling nature's finest dishes. You'll never forget the delicate, enticing flavor. Happy hunting!"

2 beaten eggs
1/4 cup water
1 tsp. salt
1 cup flour

When the elderberries are in bloom, take a ride along your favorite back roads in the country and gather about four blossom-heads per person to be served. When you get home, separate the heads into smaller clusters and pinch off any heavy stems. Dunk the clusters into fritter batter until well covered and drop into hot fat in your frying pan. Turn as needed until golden brown on all sides, and serve piping hot with maple syrup, sausages and coffee.



MAMA'S COFFEE CAKE

Ginny Stanton

"So easy even a brand new bride can try this and be sure of success."

- 3 tbsp. sugar
- 1 small cake yeast
- 1 cup lukewarm milk
- 1 1/2 cups sifted flour
- 3 eggs, well-beaten
- 1 cup sugar
- 1/4 cup butter, melted and cooled
- 1/2 cup crisco, melted and cooled
- 2 cups flour, sifted
- 1 1/2 tsp. salt
- 1 tsp. vanilla

Sprinkle sugar on yeast and let stand till melted.

Mix flour and milk. Add the melted yeast and let the mixture rise 1/2 hour. THEN: Add the eggs, sugar, butter, crisco, flour, salt and vanilla to the mixture. Pour into 2 greased and floured loaf pans. Sprinkle with crumbs (see below) and let stand for 1/2 hour. Bake in 350° oven for 35-45 minutes. Yield: 2 loaves.

CRUMBS for COFFEE CAKE

- 1 cup flour
- 1/2 cup sugar
- 1/4 cup butter — solid
- chopped nuts

Mix the ingredients together until butter is crumbly but not soft. Sprinkle on top of rising coffee cake.

SQUASH MUFFINS

Barbara Lindsay

"Tasty use for that left-over squash. A New England favorite from my mother."

- 4 tbsp. strained cooked squash
- 1/3 cup sugar
- 3 tbsp. melted butter
- 1/3 cup milk
- 1 2/3 cup pastry flour
- 5 tsp. baking powder
- 1 tsp. salt

Sift flour and baking powder. Mix in order given and bake in hot oven — 400°-425° for 15 minutes.

Mixture should be stiffer than other muffins as there are no eggs.

CREAM MUFFINS

Dea Wisbey

"It is the extra butter in this recipe that makes it so good."

- 1/2 cup sugar
- 1/2 cup butter
- 2 3/4 cups flour
- 3 tsp. baking powder
- 1 cup milk
- 2 beaten eggs
- 1 cup floured blueberries (if desired)

Cream sugar and butter. Sift flour and baking powder and add to first mixture alternately with milk. Add eggs and, if desired, blueberries. Bake in 350° oven 25 minutes in muffin pans.

COFFEE CAKE

Pat Mix

1/2 cup butter or oleo
 3/4 cup sugar
 1 tsp. vanilla
 2 eggs
 2 cups flour
 1 tsp. baking powder
 1 tsp. baking soda
 1/2 pt. sour cream
 6 tbsp. butter or
 margarine
 1 cup packed brown
 sugar
 2-3 tsp. cinnamon
 1 cup chopped nuts

Cream shortening, sugar, and vanilla. Add eggs, beating well. Sift flour, baking powder and soda, adding to creamed mixture alternately with sour cream. Spread half of the batter in 10 inch tube pan. Cream (or melt) butter, brown sugar, cinnamon. Add nuts. Spread half of this mixture over batter. Cover with remaining batter and other half of filling. Bake at 350° for about 50 minutes.

Note: Batter is rather stiff and should be spread carefully over filling so as not to mix it in too much.

CINNAMON FILLED COFFEE CAKE

Mrs. Jerome Brezner

1/2 stick butter
 3/4 cup sugar
 1 well-beaten egg
 2 cups flour
 1/2 tsp. salt
 2 tsp. baking powder
 3/4 cup milk

Cream butter and sugar; add egg. Sift flour, salt, baking powder. Add dry ingredients alternately with milk. Spread half the batter in a greased 9 in. x 9 in. pan.

Combine melted butter, flour, cinnamon, sugar and mix until crumbly.

TOPPING:

3 tbsp. melted butter
 2 tbsp. flour
 3 tsp. cinnamon
 1/2 cup sugar

Combine melted butter, flour, cinnamon, sugar and mix until crumbly. Add 1/2 the cinnamon mixture on top of batter. Add remaining batter and sprinkle remaining cinnamon mixture on top. Bake at 375° for 30 minutes.

FLOUR TORTILLAS (Mexican)

Marilyn Lowe

2 cups flour
 1/2 tsp. baking powder
 1/2 tsp. salt
 3 tbsp. melted lard
 3/4 cup hot water

Sift flour, baking powder and salt. Add melted lard and hot water. Mix well. Cover and set in warm place 1/2 hour. Divide into balls about 2 tbsp. into each ball. Roll flat. Bake on ungreased griddle until slightly brown on both sides (turn it). Roll around refried beans or beef chili.

BLUEBERRY COFFEECAKE

Sue Aleo

- 1 pkg. blueberry coffeecake mix or muffin mix
- 1 egg
- 1/4 cup milk
- 1 3-oz. pkg. cream cheese

TOPPING:

- 1/2 cup brown sugar
- 1/4 cup butter
- 1/3 cup flour
- 1 tsp. cinnamon

Drain blueberries from package. Combine mix with egg, milk and cream cheese. Beat 2 minutes at medium speed. Turn half the mixture into 8x8x2 greased baking pan. Sprinkle with half the topping mix. Spoon remaining batter over this and top with blueberries and remaining topping. Bake 30-35 minutes at 375°.

MRS. MAXWELL'S COFFEE CAKE

Peg MacGregor

- 1 egg
- 1/2 cup milk
- 2 tbsps. vegetable oil
- 2/3 cup flour
- 2 tbsps. (level) baking powder
- 1/3 cup sugar
- 1 tsp. salt
- 1 apple
- 1/2 cup nuts
- 2 tbsps. cinnamon sugar

Beat egg, milk and oil. Combine flour, baking powder, sugar and salt. Before mixing add apple which has been cut in small pieces. Stir quickly. Pour into small oiled glass pie plate. Add 1/2 cup nuts and cinnamon sugar as topping. Bake at 400° about 15 minutes. Serves 4.

AMERICAN ENGLISH MUFFINS

James E. Applegate

- 1 cup lukewarm water
- 1 pkg. yeast
- 1/4 cup liquid shortening
- 1/2 tsp. salt
- 1 tbsp. light corn syrup (or sugar)
- 3 cups white flour (preferably unbleached)



Dissolve the yeast in lukewarm water. Add shortening, salt, corn syrup. Mix in 3 cups white flour. Knead and set to rise.

After first rising roll dough to about 1/2 in. thickness and cut with 3 1/2 in. cutter. Place cut muffins on cookie sheet sprinkled with corn meal (or fine crumbs) and set to rise again.

Lightly grease griddle that is heated to about temperature for griddle cakes, or a bit cooler (water drops would dance but not very enthusiastically). Cook muffins on the griddle for 10 minutes each side. To serve, split cooled muffins and toast on inner sides.

Yield: about 12.

INDIVIDUAL COFFEE CAKES

Peggy Neal

2 cups flour
 1/2 cup sugar
 2 tbsp. baking powder
 1/2 tsp. salt
 1 stick (1/4 lb.)
 butter or margarine
 1 egg
 1 cup milk

Mix flour, sugar, baking powder and salt. Cut in butter till like coarse meal. Beat egg and milk together, add to dry ingredients and stir just till moistened.

TOPPING:

2 tbsp. butter or
 margarine
 1/2 cup brown sugar
 2 tbsp. Chopped maraschino
 cherries
 2 tbsp. chopped nuts
 1/4 cup drained crushed
 pineapple

In a small bowl, cut butter into brown sugar with pastry blender. Stir in cherries and nuts, then lightly mix in pineapple.

Divide batter into six 4 1/2 x 2 1/2 in. loaf pans or one 9 in. sq. pan (greased). Add topping and bake at 350° for 30-35 minutes.

PUMPKIN MUFFINS

Mrs. Bruce B. Klee

1 1/2 cups flour
 2 tsp. baking powder
 3/4 cup sugar
 1/2 tsp. salt
 (1/2 cup sugar) ^{omit}
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 1/4 cup shortening
 1 beaten egg
 1/2 cup cooked pumpkin
 (or canned)
 1/2 cup milk
 1/2 tsp. orange rind
 1/2 cup raisins

Sift together flour, baking powder, salt, sugar, cinnamon, nutmeg. Add shortening, cutting into dry ingredients. Combine egg, pumpkin, milk, orange rind and add to flour mixture. Stir until just mixed. Add raisins. Fill greased muffin pans 2/3 full. Sprinkle with sugar. Bake at 400° about 20 minutes.

↓ PANCAKES

Ruth Bell

"This original recipe came from a bachelor Marine, who overheard my husband of 2 months describing my failure in this culinary department."

- 1 tbsp. butter
- 2 eggs
- 1/2 cup unsifted flour
- 1/tsp. baking soda
- 1 tsp. baking powder
- 1/2 cup buttermilk
- 1/2 cup whole milk

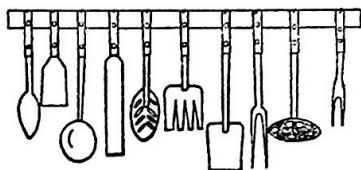
Melt butter. Separate eggs. To flour add baking soda, and baking powder. Mix together. Beat egg whites very well. Beat yolks, add melted butter, mix. Add buttermilk and whole milk. Beat. Add flour. Beat. Blend in beaten egg whites.

HE-MAN PANCAKES

Rae Whitney

"An onion-lover's recipe, for a crisp and snappy morning that calls for something special."

- 1 good buttermilk
pancake recipe
- 1 tbsp. chopped onions,
or to taste
(frozen or fresh)



Add onions to the batter and mix well. Give the onions time to thaw a bit, if frozen. Bake at about 400° if you have an electric frypan, using oleo or bacon grease. Turn when cakes are crisp at the edges and bubbly in the middle. Bake until well-done, to give the onions a chance to heat through. Top with rich maple syrup.

If you're in a hurry, add the onions to a commercial pancake mix that has everything in it but water. Your flapjacks are ready in no time at all, and they'll have a new, savory taste that shouts "outdoors campfire!"

↓ JOE'S APPLE CORN FRITTER FLOPPERS

Joseph A. Spitzer

- 3/4 cup milk
- 2 tbsps. melted butter
- 1 lg. egg
- 1 cup all-purpose flour
- 1/4 cup white corn meal
- 2 tbsps. baking powder
- 2 tbsps. sugar
- 1/2 tsp. salt
- 2 medium TART apples
- Melted butter
- Maple Syrup

Lightly beat together in mixing bowl the milk, melted butter and egg. Sift the dry ingredients together. Add to the milk mixture. Stir—do not beat. More milk may be added to get the proper consistency—that of heavy cream. Core, peel, quarter and slice **very** thinly the apples and turn into the batter. Cook like pancakes on very hot, well greased griddle and serve with melted butter and warm maple syrup.

BUCKWHEAT PANCAKES

Margaret Locke

1/4 cup yeast
 2 cups milk, scalded
 1/2 tsp. salt
 1 scout cup (7/8 c.)
 buckwheat flour
 1 scout cup (7/8 c.)
 white flour
 1 tbsp. Brer Rabbit molasses
 1/4 tsp. baking powder
 1/4 cup lukewarm water
 1/4 cup shortening—melted

Crumble yeast into bowl and slowly add scalded milk, which has been cooled until lukewarm, stirring until yeast is dissolved. Add salt and flour beating until smooth.

Cover and let rise overnight.

Before baking, add molasses and soda dissolved in lukewarm water, and the shortening. Add more milk if necessary. Bake on both sides on ungreased hot griddle.

Save 1/2 cup batter to raise another mixture instead of using yeast.

Yield: about 18 cakes.

SUNDAY WAFFLES

Mrs. Charles Rutenber

"Members of the classes of '47 and '54 may remember these waffles with creamed chicken at Sunday night Patron Saint parties."

2 beaten egg yolks
 1 1/4 cup milk
 1/2 cup melted shortening
 or salad oil
 1 3/4 cup flour
 1/2 tsp. salt
 3 tsp. baking powder
 2 stiffly beaten
 egg whites

Combine egg yolks, milk and oil. Add dry ingredients and beat smooth. Fold in egg whites.

Makes 8 waffles.

Note: Left over waffles can be frozen and are better when reheated in the toaster than any of the commercially prepared ones.

(I added some sugar)

**SENATOR MARGARET CHASE SMITH'S
BLUEBERRY MUFFINS**

Jean Parker

1 1/2 cups fresh blueberries
 1 1/2 cups flour
 1/2 tsp. salt
 3 tbsp. sugar
 3 tsp. baking powder
 1 egg
 3/4 cup milk
 3 tbsp. shortening

Wash blueberries, drain thoroughly. Mix and sift flour, salt, sugar and baking powder. Beat egg and mix with milk. Stir egg and milk into flour mixture, then add berries and melted shortening. Mix well and pour into greased muffin pans, filling each 3/4 full. Bake in a hot (400°) oven for 20 minutes. Makes 9-12 muffins depending on size.

DAVID'S SUNDAY PANCAKE

Mari Kaestle

"This is absolutely delicious and should be saved for very special breakfasts. The simplest thing in the world to make."

1/2 cup flour
1/2 cup milk
2 eggs, slightly beaten
4 oz. (1/2 stick) butter
nutmeg
lemon juice
confectioners sugar

Preheat oven to 450°.

Mix first three ingredients together. Stir and don't worry about lumps. Add generous dash of nutmeg. Melt butter in any nine inch shallow pan, preferably round. When butter bubbles add batter. Stick into oven and cook for 15 minutes. Pancake will be slightly brown and very puffy. Sprinkle confectioners sugar — 2 or more tbsp. and squeeze juice of 1/2 lemon over surface. Let cook for 5 minutes more. Can be eaten plain, but is good with jam, marmalade or syrup. Serves 2 big eaters, or four small ones.



KARSTLE



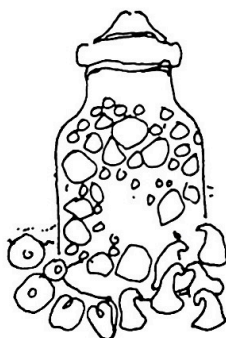
CANNING & PRESERVING

PEACH CHUTNEY

B. Murray

4 c. diced peaches
 3/4 c. vinegar
 1/4 c. lemon
 1 c. raisins
 1/3 c. onion
 1/4 c. pres. ginger
 7 1/2 c. sugar
 1 t. salt
 1 t. allspice
 1/2 t. cloves
 1/2 t. cinnamon
 1/2 t. ginger
 1 c. certo

Boil and stir. Boil hard 1 minute. Add certo. Seal with parafin.



LADY ROSS RELISH

B. Murray

1 qt. cucumbers cut fine,
 seeded (about 3 large)
 1 qt. ground onions
 (about 2 1/2-3 lbs.)
 1 qt. small silver onions
 (about 2 lbs.)
 1 bunch celery cut fine
 1 lg. cauliflower (make
 small flowerettes)
 3 sweet red peppers ground
 2 large cooking apples
 ground
 5 c. brown sugar
 1 qt. vinegar
 2/3 c. flour
 1/4 lb. dry mustard
 1/2 oz. turmeric
 1 pt. vinegar

Put in brine overnite (strong brine to float egg.) Drain well. Add brown sugar and 1 qt. vinegar. Bring to boil and add paste of flour, mustard, turmeric and 1 pt. vinegar. Boil a few minutes. Seal in jars.
 10 pints.

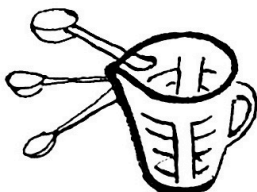


APPLE CHUTNEY FOR INDIA CHICKEN CURRY

Ruth Campbell

- 1 cup water
- 5 tbsp. sugar
- 3 tbsp. vinegar
- 1/2 tsp. allspice
- 1/4 tsp. salt
- 1 tsp. dry mustard
- 1 whole ginger root
- 6 tart apples, pared and
cut in small pieces
- 1 green pepper, cut in
small pieces
- 1/2 cup seedless raisins

Mix the water, sugar, vinegar, allspice, salt, dry mustard and ginger root in a saucepan and boil for 5 minutes. Add apples, pepper, and raisins and simmer for 45 minutes. Chill. Serve as condiment for curry.



FRESH PINEAPPLE CHUTNEY

- 1 large fresh pineapple
(6 to 7 lbs.)
- 1 tbsp. salt
- 1/2 large clove garlic, mashed
- 1 3/4 cups seedless raisins
- 1 1/4 cups light brown sugar
- 1 cup cider vinegar
- 2 two-inch cinnamon sticks
- 1/4 tsp. ground cloves

Peel, slice and finely chop pineapple. Sprinkle with salt and let stand 1 1/2 hours. Drain. Put garlic and raisins through food chopper using medium blade. Add to pineapple. Combine sugar, vinegar, spices in saucepan and bring to boiling point. Add fruit mixture and cook over medium heat until thickened, about 45 min. Ladle into hot, sterilized 1/2 pint jars and seal at once. Yield: four jars.

PEAR AND TOMATO CHUTNEY

B. Murray

- 1 pt. can bartlett pears
- 1 pt. can tomatoes
- 1 large green pepper
- 1 large onion
- 2 cloves garlic, minced
- 1 cup sugar
- 1/2 cup vinegar
- 2 tsp. salt
- 1 tsp. ginger
- 1/2 tsp. dry mustard
- 1/8 tsp. cayenne pepper
(or less)
- 2 canned pimientos
- 2 tsp. chili powder

Strain juice from tomatoes. Chop pepper and onion coarsely. Combine all ingredients except pimientos in saucepan and boil slowly for one hour and 45 minutes, stirring occasionally. Add pimientos. If pears remain whole, cut up with spoon. Continue boiling 10 min. longer. Pour into jars and seal.

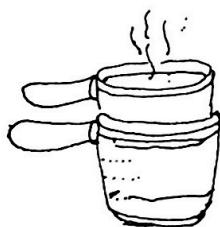
OLD ENGLISH RHUBARB CHUTNEY

B. Murray

"Excellent for dipping broiled chicken livers or simply to accompany roasts and chops."

- 4 c. rhubarb (diced)
- 2 c. vinegar
- 4 t. salt
- 4 t. ginger
- 1 t. allspice
- 1 t. mace
- 1 t. nutmeg
- 1 t. cloves
- dash cayenne pepper
- 4 c. onions (chopped coarse)
- 4 c. or 4 2/3 c. brown sugar
- 1/2 t. black pepper
- 1/2 t. paprika
- 1 t. cinnamon

Combine and cook all together in a non-metallic kettle until thick. Stir constantly at very last to prevent scorching. Seal in hot jars. Cook at least 1 hr.

**PEAR RELISH**

Ruth Campbell

- 4 qts. pears (after they are peeled and ground)
- 2 qts. onion (4 lbs.)
- 8 green bell peppers
- 2 red bell peppers
- 12 dill pickles
- 1 cup salt
- 2 hot peppers
- 8 tbsp. sifted flour
- 4 cups sugar
- 2 tbsp. tumeric
- 6 tbsp. dry mustard
- 2 qts. dark vinegar

Grind pears, peppers, onions and dill pickles. Add salt and let stand 1/2 hr. Drain well. Mix dry ingredients and add some of vinegar to make smooth paste. Then add rest of vinegar to the paste. Stir and boil for five minutes. Turn off heat and add ground pears, peppers, onions and pickles. Let stand 3-5 minutes. Pour into jars while hot.

PICKLED EGGS AND BEETS

Margaret Locke

- 2 No. 2 cans sliced beets and juice
- 1 dozen eggs
- 1 cup vinegar
- 1/2 cup sugar

Hard boil the eggs and remove the shells.

Heat the vinegar and sugar until the sugar is dissolved. Add beet juice from the cans. Place alternate layers of sliced beets and hard boiled eggs in quart jar. Add vinegar, sugar and beet juice. Store in refrigerator five days until the beet color has penetrated through the whole egg.

WINE JELLY

Elizabeth Rutenber

1 cup hot water
 1/2 cup sugar
 1 1/2 tbsp. gelatin
 1/4 cup cold water to
 dissolve gelatin
 1 cup wine
 juice of 1/2 lemon

Add hot water to dissolved gelatin. Add sugar and stir well, until sugar is completely dissolved. Cool. Add wine and lemon juice. Keep the dish covered with plastic wrap in the refrigerator until set. Serves 4 or 5.

Using cream sherry for the wine gives the fullest flavor. Served with a whipped topping this is a good but light dessert after a rich dinner. If you double the recipe, use 2 1/2 envelopes of gelatin.

CHERRY PRESERVES

B. Murray

2 qts. pitted sour cherries
 3 pts. sugar



Cook over low heat, shaking kettle occasionally. After liquid forms, cook rapidly for twenty minutes. Pour out on platter and put in a sunny window for a day. Store in sterilized jars with paraffin on top. If sweet cherries are used, add juice of one lemon.

MRS. KISSNER'S APPLE BUTTER

B. Murray

10 lbs. apples
 2 cups water
 6 cups fresh cider
 3 cups dark brown sugar
 1/3 cup lemon juice
 1 tbsp. cinnamon
 2 tsp. cloves
 1/4 tsp. salt

Wash, peel and core apples. Add water and simmer until apples are very soft. Add remaining ingredients and boil slowly stirring frequently until very thick.

Bottle and seal.

RHUBARB MARMALADE

Ruth Campbell

4 cups rhubarb, cut up
 1 orange (grated rind
 and juice)
 1 lemon (grated rind
 and juice)
 7 1/2 cups sugar

Bring quickly to a boil (stir). Boil 2 minutes on lower heat. Remove from heat and add certo. Skim.

CRANBERRY JELLY

Nancy Walton

6 cups cranberries
3 cups sugar
2 cups water

Pick over cranberries, wash and drain. Combine cranberries, water and sugar. Cover and boil until berries pop. Uncover and boil for five minutes. Pour into sterile jars. Either seal or keep under refrigeration.

CHERRY PICKLE

B. Murray

"No Cooking!"

1 lb. cherries
1 lb. sugar
Enough vinegar to cover
cherries in crock

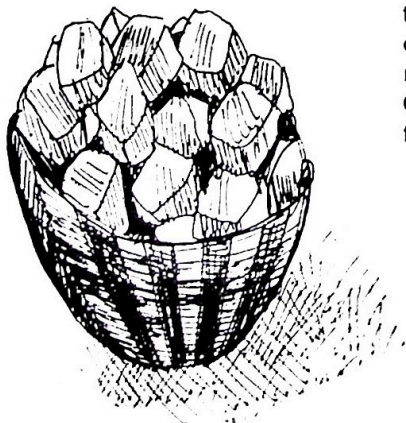
Seed cherries carefully, weigh, place in crock and cover with vinegar and soak for 24 hours. Drain off vinegar; using one pound of sugar to one pound of cherries, alternate cherries and sugar in stone jar or crock. Stir thoroughly once a day for 8 days. Put in small jars and seal.

PEACH CONSERVE

Geraldine E. Quinlan

24 peaches
4 oranges
1 No. 2 can crushed pineapple
sugar, equal to bulk of fruit

Peel and cut up peaches finely. Put oranges through meat grinder. Mix. Add crushed pineapple. Measure the mixture and add an equal amount of sugar. Stir well. Let stand for 24 hours. Cook mixture over medium heat until slightly thickened. Do not use too hot a flame or it will stick. Stir occasionally if necessary to avoid sticking to the pan. Cool. Put in jars and cover with paraffin. Keep in cool place.





CASSEROLES

MEATLESS MACARONI CASSEROLE

Ginny Stanton

"This freezes beautifully."

8 oz. elbow macaroni
 1/2 cup olive or cooking oil
 2 onions, chopped
 1 clove garlic, chopped
 1/2 cup chopped celery
 1 green pepper, chopped
 1 can mushrooms
 1 tsp. salt
 dash of pepper
 1/2 cup chopped olives
 2 cups tomato puree
 1 cup water
 1/2 cup grated Italian cheese

Cook the macaroni according to package directions, drain and set aside. Cook onion, garlic, celery, green pepper and mushrooms in oil until tender. Add seasonings, olives, tomato puree and water. Simmer for 10 minutes. Pour the sauce over the macaroni in a 2 quart baking dish. Top with cheese and bake in a moderate oven, about 375 degrees for 20 minutes. Serves 6.

Garnish with olives, peppers or tomatoes if you desire.

This is one of those dishes that tastes better if made in the morning and allowed to stand all day in the refrigerator. It has a much deeper flavor.

ITALIAN SPAGHETTI

Gertrude Hurd Benedict

8 oz. spaghetti
 1 1/3 tbsp. salt
 1/4 lb. bacon
 1 small, mild green pepper
 1/4 lb. onions
 3 tbsp. sifted flour
 1 cup tomato juice
 3 oz. cheese

Put 1 tbsp. salt in 3 quarts boiling water. Drop in spaghetti, broken in small pieces. Cook till tender. Drain. Cut bacon in small pieces and fry about half done. Remove from skillet. In bacon grease fry very slowly the pepper and onions which have been cut in small pieces. Add flour and blend thoroughly. Add tomato juice and the rest of the salt. When thickened, combine with spaghetti. Place in a greased baking dish. Sprinkle grated cheese on top. Place bacon on top of cheese. Bake in a 350° oven till bacon is done.

JAMBALAYA

Peg Flanagan

- 2 cups diced cooked ham
(or luncheon meat like
Span (1 can)
- 1 can shrimp
- 1 pkg. Rice-A-Roni
(chicken flavor)
- 1/2 cup sliced celery
- 1 small green pepper
- 1 medium onion
- 2 tbsp. butter
- 2 3/4 cups hot water
- 1/4 tsp. pepper
- 1/4 tsp. Tabasco

Brown Rice-A-Roni in butter; stir in hot water with contents of flavor packet as directed on package; add the rest of the ingredients and simmer for 15-20 minutes 'til rice is cooked to suit your taste.

MINCED CLAM CASSEROLE

Joan Whitlock

- 30 Ritz crackers crushed
- 1 can minced clams, UN-
DRAINED
- 2 eggs, beaten
- 1 can mushroom soup
- 1 cup milk

Combine crackers, clams and soup. Stir in beaten eggs.

Bake in greased casserole or 9" square pan at 350° until browned and firm.

WILD RICE CASSEROLE

Ellen Backer Brownlow

"This is an excellent company dish, served with chicken or beef, and takes only about 1 1/2 hr. to prepare."

- 1 c. brown rice and
- 1 c. wild rice mix
(Uncle Ben's)
or 2 c. wild rice
- 1 lb. pork sausage
- 1 lb. mushrooms, sliced
- 2 large onions, chopped fine
- 2 1/2 c. chicken broth
- 1/2 c. heavy cream
- 1/4 c. flour
- Dash of thyme, marjoran,
Worcestershire (You do
not need thyme or marjoran
if using seasoned rice mix)

Cook rice as directed. Saute sausage and drain on paper towels. Pour off most of pan drippings and saute onions and mushrooms in the same pan. Warm chicken broth and thicken with the flour dissolved in heavy cream. Pour over rice, sausage, onions, and mushrooms. Add seasonings, Worcestershire sauce and salt and pepper to taste. Bake 30 to 45 min. at 350°.

Serves 12

This dish can be prepared a day in advance and refrigerated until oven time. If you freeze half of it, freeze it in the casserole **before** baking and thaw at room temperature the day you want to use it. Then bake it at serving time.

CHICKEN WILD RICE

Ginny Stanton

1 cup wild rice
 3 cups boiling water
 1 tsp. salt
 1 lb. mushrooms
 1 onion (chopped fine)
 1 tbsp. minced parsley
 1/2 cup butter
 1 1/2 tsp. salt
 1/4 tsp. pepper
 3 cups diced chicken
 1-2 cups chicken broth
 1 cup heavy cream
 1/4 cup grated cheese
 2 oz. jar pimientos

Wash rice and add to boiling salted water. Cover and cook 40 minutes. Drain. Cook mushrooms, onion and parsley in butter 5 min. Mix in rice. Add rest. Sprinkle in cheese and pimento. Also sprinkle top. Bake 45-60 minutes at 300° in 3 quart casserole.

**FRICIDILLIE**

Janice Kolb Fields

"Very good eating. Surprisingly a 'company' dish as well as one of my family's favorites. Preparation time 30 minutes. Can be made in advance and frozen."

1 1/2 lbs. ground beef
 1/2 lb. ground pork
 5 slices bread—crusts removed
 2 tsp. salt
 1/2 tsp. pepper
 1 egg
 1 cup milk
 3 tbsp. fat
 1 can cream of mushroom soup
 1 cup water

Tear soft bread slices into bits, combine with ground meat, salt and pepper. Add milk to lightly beaten egg. Combine with meat and bread mixture—it will be soft. Melt the fat in skillet. Drop meat mixture by teaspoonfuls—it will flatten out—brown well on both sides. Place patties in buttered 2 qt. casserole. When all meat is fried, blend the soup and water with the drippings remaining in the skillet. Pour the sauce over the meat and bake at 350° for 60 minutes. Serves 8.

CORNED BEEF CASSEROLE

Nita Ward

3 cups sliced potatoes
 salt and pepper to taste
 1 12 oz. can corned beef
 1 10 1/2 oz. can cream
 of mushroom soup
 1/3 cup water

Spread potatoes over bottom of greased casserole. Sprinkle with salt and pepper. Break corned beef in fairly large pieces and spread evenly over potatoes. Heat soup and water to boiling, pour over potatoes and meat. Bake in 325° oven 1 1/2 hours or until potatoes are tender.

ZATONI

B. Murray

"For a large group."

2 green peppers, chopped
 4 onions, chopped
 4 cloves garlic, crushed
 1/4 cup salad oil
 4 cans tomato soup
 2 cans tomato paste
 Salt, at least 4 tsp.
 Pepper to taste
 2 cans whole kernel corn
 Juice of 1 lime
 2 cans (large) mushrooms,
 drained; save juice
 2 12-ounce pkgs. spaghetti
 4 lbs. lean ground beef
 1 1/2 lbs. mild American
 cheese

Saute peppers, onion and garlic in salad oil. Add tomato soup and paste. Season to taste. Let simmer. Add corn, juice of lime, and mushrooms. Boil spaghetti; drain. Simmer meat in mushroom juice. Place in layers in largest casserole you can get your hands on or in 2 large casseroles. Sprinkle each layer with grated cheese. Bake until heated through at 350°. Cover to heat.
 Serves 30

SKILLET MACARONI AND BEEF

Cathy David

"Hard rolls and a salad make this a truly hearty and quick meal."

1 1/2 lbs. ground beef
 2 cups uncooked elbow
 macaroni
 1/2 cup minced onion
 1/2 cup chopped green pepper
 2 cans (8 oz. each)
 tomato sauce
 1 can stewed tomatoes
 1 tsp. salt
 1/4 tsp. pepper
 1-1 1/2 tbsp. Worcestershire
 sauce

Brown beef. Add all the remaining ingredients. Cover and simmer about 1/2 hour or until macaroni is tender. Add a small quantity of water if mixture seems too dry toward the end of cooking.
 Serves 6.



NOODLE CASSEROLE

Mrs. Charles B. Rutenber

1 pkg. thin noodles, cooked
 1 pt. carton cottage cheese
 1 1/2 pt. carton sour cream
 minced onion (not much,
 even if you like onion)
 salt to taste

Stir together in a casserole. Sprinkle generously with grated parmesan cheese. Bake in 375 oven for 3/4 hour.

CASSEROLE OF VEGETABLES AU GRATIN Dea Wisbey

"This is a good oven dish with Chicken. I use it in the summer, also, as a hot dish with chicken cooked on an outside grill."

- 1/4 cup butter, melted
- 3/4 cup green pepper cut in
rather large pieces
- 1 clove garlic
- 1/4 cup flour
- 2/3 cup milk
- 3/4 tsp. oregano
- 1/4 tsp. sugar
- 1 cup grated cheddar cheese
- 1 cup drained, solid pack,
peeled tomatoes
- 1 9-oz. pkg. frozen corn,
thawed
- 2 1-lb. cans of whole onions,
drained

For sauce combine melted butter, green pepper and crushed garlic and cook until pepper is slightly tender. Stir in flour until it is well moistened with butter.

Add milk, oregano, sugar and heat and stir until sauce starts to thicken. Remove from heat and stir in 1/2 cup of cheddar cheese. Add tomatoes and heat gently until mixture is thickened again and turn into 8 cup casserole. Add corn and whole onions. Sprinkle another 1/2 cup of cheddar cheese on top and bake, uncovered for 50 min. at 350°. Serves 6.

May be prepared ahead of time and refrigerated but bring back to room temperature before baking.

ITALIAN NOODLE CASSEROLE

B. Murray

- 1 lb. ground beef, or pork, or
Italian sausage or
combination
- 1 tbsp. salad oil
- 1 clove garlic
- 1 tbsp. parsley flakes
- 1 tbsp. basil
- 2 tsp. salt
- 1 No. 2 can tomatoes (2 1/2 cups)
- 1 6 oz. can tomato paste (2/3
cup)
- 2 12 oz. cartons large curd
cream-style cottage cheese,
(3 cups)
- 2 eggs
- 2 tsp. salt
- 1/2 tsp. pepper
- 2 tbsp. parsley flakes
- 1/2 cup grated Parmesan cheese
- 1 10 oz. package of wide noodles
- 1 lb. Mozzarella cheese, sliced
thin.

Brown ground beef in salad oil. Add garlic, parsley flakes, basil, salt, tomatoes and paste. Simmer, uncovered, till thick, about one hour, stirring occasionally.

Cheese mixture: Combine cottage cheese, beaten eggs, salt, pepper, parsley flakes and grated cheese.

Cook noodles in boiling salted water until tender, drain; rinse in cold water. Place half noodles in 13x9x2" baking dish; spread half the cheese mixture over; add half the Mozzarella cheese and half the meat mixture. Repeat layers. Bake in moderate oven 375° for 30 minutes. Let stand 10-15 minutes after removing from oven, then cut into squares and serve.

Serves 12

EGG PLANT AND MINCED CLAM CASSEROLE

Barbara Lindsay

"A most unusual combination, but a real taste treat."

- 1 medium eggplant
- 1 can minced clams, reserve
liquor cream
- 1 tbsp. butter
- 1 tbsp. minced onion
- 1 tbsp. flour



Pare the eggplant and cut it into slices. Cook a few minutes in boiling water until tender. Drain and mash. Drain clams reserving liquor. Saute onion in melted butter. Stir in flour. Combine clam liquor and cream to make one cup and add gradually stirring constantly until the sauce boils. Stir in clams, fold in eggplant. Place in a greased oven-proof dish and cover with breadcrumbs dotted with butter. Sprinkle lightly with paprika. Bake in a 350° oven for 1 hour or until thoroughly heated.

VEAL-PORK NOODLE CASSEROLE

B. Murray

- 1 lb. cubed veal
- 1 lb. cubed lean pork
- 2 onions, chopped
- Butter, enough to saute
meat, onions, pepper
- 1/4 green pepper, chopped
- 1 can mushroom soup
- 1/2 lb. noodles, cooked
- 1/2 lb. yellow cheese,
grated
- 1/2 can pimento
- 2 cups sour cream

Fry meat, green pepper, and onions in butter, until tender. Combine with all remaining ingredients except sour cream. Spread sour cream over the top. Bake at 300° for 2 hours in 9" x 13" baking dish.

Serves 10

NOODLE CASSEROLE

B. Murray

- 1/4 cup butter
- 1 large can sliced mushrooms
- 1/4 cup finely chopped onions
- 1/4 cup finely sliced
blanched almonds
- 1 clove garlic, minced or
1/4 tsp. garlic puree
- 1 tbsp. lemon juice
- 1 can condensed onion soup
- 1 4-ounce pkg. fine noodles

Melt butter. Add mushrooms, onion, almonds, garlic, and lemon juice. Saute gently about 10 minutes. Stir in undiluted soup and bring to a boil. Add the noodles; reduce the heat, cover and simmer about 5 minutes. This is very good served with vineyard chicken.

Serves 4

BEANS SUPREME

Ruth Campbell

"Great for picnics or after the game."

- 2 lbs. ground beef
- 1/4 cup bacon drippings
- 1 large onion, chopped
- 1/2 green pepper, chopped
- 1 can (4 oz.) mushrooms
- 1 can (16 oz.) stewed tomatoes
- 1 can tomato soup (undiluted)
- 1 can (1 lb., 13 oz.) pork
and beans
- 1 can (16 oz.) red beans
- 1 1/2 tsp. salt
- Dash of cayenne pepper
- 1 tbsp. Worcestershire sauce
- 1 1/2 cups sharp cheese, grated

Brown meat in drippings in heavy skillet; add onions, green pepper, and mushrooms. Cook until vegetables are lightly browned. Add tomatoes, soup, beans, salt and Worcestershire sauce. Put in a 2 1/2 qt. casserole. Top with grated cheese and bake at 350° for about 1 hour.
Serves 10-12

JOHNNY MOSETTE

Joan Lester

- 2 tsp. salt
- 1/2 tsp. pepper
- 1 large onion, chopped
- 2 green peppers, diced
- 4 pieces celery, diced
- 1 med. size jar olives, sliced
- 1 sm. bud of garlic, mashed
- 1 large can mushrooms,
stems and pieces
- 2 8-oz. cans tomato sauce
- 1/2 lb. grated cheese
- 1 can tomato paste and rinse
with
- 1 can of water
- 2 pkgs. dry noodles

Brown meat, add salt, pepper, onion, green pepper, celery, mushrooms, olives and garlic. Add tomato paste, water and tomato sauce. Let cook for about an hour. Add drained, cooked noodles. Pour in greased casseroles and top with grated cheese. Bake in 350° oven until hot.
Serves 12. May be frozen.

**MIXED VEGETABLE CASSEROLE**

Joan Lester

- 2 (10 oz.) pkgs. frozen peas
- 1 can water chestnuts, sliced
- 1 can bean sprouts
- 1/2 lb. can mushrooms
- 1 can mushroom soup
- 1 can french fried onions

Barely cook peas, drain them and the other vegetables thoroughly. Saute mushrooms in butter. Mix all vegetables, or layer, in greased casserole. Cover with soup. Place french fried onions on top. Bake until bubbly hot. Oven 350°.
Serves 8

SHRIMP AND ARTICHOKE CASSEROLE

B. Murray

1 No. 2 can artichoke hearts
 3/4 lb. cooked shrimp or crab
 1/4 lb. fresh or canned mushrooms
 1 1/2 cup cream sauce or celery or mushroom soup
 2 tbsp. butter
 1 tbsp. Worcestershire sauce
 1/4 cup dry sherry
 1/4 cup grated Parmesan cheese
 salt
 pepper
 paprika

Arrange artichoke hearts in buttered baking dish. Spread shrimp over artichokes. Slice mushrooms and saute butter for 6 minutes and add to baking dish. Mix Worcestershire sauce with sherry and cream sauce and pour into baking dish. Sprinkle top with Parmesan cheese and paprika.
 Bake 30 - 40 minutes. 375°

STRING BEAN CASSEROLE

Joan Lester

"I use only 1/2 this recipe for family of five."

2 10-oz. pkgs, frozen,
 French-style green beans
 2 tbsp. flour (heaping)
 1 tsp. salt
 4 tsp. Bermuda Onion
 (finely grated)
 1 pint sour cream
 8 oz. grated Swiss cheese
 2 tbsp. butter
 2 tsp. sugar

Cook beans according to directions on pkg. and drain.

Make a paste of the flour, salt, onion, butter and sugar in top of double boiler and remove from heat. Add the sour cream and Swiss cheese. Mix well.

Mix sauce with beans and put in casserole. Sprinkle top with crushed corn flakes. Bake for 20-25 minutes.

BAKED ONION CASSEROLE

B. Murray

"Men like this casserole very much."

6 slices bread toasted
 and buttered)
 3 cups cooked onions
 1 1/2 cups sharp cheese, grated
 1 egg
 1 cup milk
 salt
 pepper

Toast 6 slices of bread and butter them while hot. Cut slices into one inch cubes. Put one half of cubes in buttered casserole.

Add alternately 3 cups cooked onions. (Slice 4 cups raw onions and cook five minutes in a small amount of water). Add 1 1/2 cups sharp cheese, grated, and remaining bread cubes.

Over all this add 1 beaten egg, 1 cup milk, salt and pepper.

Bake 30-35 minutes at 350. Serves 6.

DOLLY'S DELIGHT

Cathy David

"A great dish to assemble the day before and just cook before serving."

- 1 cup wild rice
- 1 cup cooked brown rice
- 1 lb. sliced mushrooms
- 2 cups chopped celery
- 2-3 whole green onions
- 1 1/2 lbs. cooked shrimp
- 1 1/2 lbs. cooked crab meat
- 1/2 lb. slivered almonds
- 4 cans condensed mushroom soup
- 3-4 tbs. dry sherry (or to taste)

Cook rice according to directions and set aside. Saute mushrooms, celery and onions in butter. Mix the vegetables together in a large casserole dish with the shrimp, crabmeat, soup and sherry. Add the drained rice and top with almonds.

Cook in the oven at 350° for 1-1 1/2 hours.

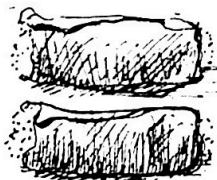
Serves 12 generously.

JAMBALAYA

Nita Ward

- 1/4 cup butter or oleo
- 1 cup chopped onion
- 1 medium green pepper, cut in strips
- 1 clove garlic, crushed
- 1/4 tsp. chili powder
- 1/4 tsp. cumin
- 4 cups cooked rice
- 2 cups cooked shrimp
- 1 cup cooked beans, julienne
- 2 cups tomato juice
- 1 lb. can black eyed peas, drained
- 3 to 4 drops Tabasco
- 1 tbsp. parsley, chopped

Cook onions and pepper in butter, add garlic, chili powder and cumin—saute for about 5 minutes. Add other ingredients and heat thoroughly. Sprinkle with parsley at serving time. If mixture seems dry, moisten with liquid from black eyed peas.

**CRUSTY TUNA SURPRISE**

Sara Sage Bryner

- 1 can condensed cheese soup
- 1/2 cup milk
- 2 cups cooked rice
- 2 cans tuna
- 1/4 cup chopped parsley
- 3/4 cup corn flake crumbs
- 2 tbsp. butter, melted

Combine cheese soup and milk. In greased 1 1/2 qt. casserole arrange layers of rice, tuna, parsley and cheese soup mixture. Combine corn flake crumbs with butter. Sprinkle over mixture. Bake in hot oven, (425) about 15 minutes and serve hot.

Serves 6.

NOODLE NUT CASSEROLE

Mary Haskell

8 oz. noodles, cooked
and drained
1 cup sliver almonds
1 cup mushroom soup
1/2 cup cottage cheese
1/2 cup sour cream
1/4 tsp. garlic powder
1/4 tsp. oregano
1/2 cup coarse bread crumbs
2 tbsp. butter

Place 1/2 noodles in buttered casserole. Blend ingredients, except bread crumbs and butter. Spoon over noodles. Sprinkle with bread crumbs. Dot with butter. Bake at 350° for 20 minutes. Serves 8

LIMA BEANS AND MEATBALL CASSEROLE

Nita Ward

2 slices bread, crumbled
1/4 cup milk
1 egg, beaten
1 garlic clove, crushed
1 tsp. salt
1/4 tsp. pepper
1 lb. ground chuck
4 tbsp. butter or oleo
1 pkg. (10 oz.) frozen
lima beans
1 cup dairy sour cream

In large bowl, lightly toss bread with milk, egg, garlic, salt and pepper. Add chuck and mix well. Shape mixture into 24 balls, about 1 1/4" in diameter. In 1 tbsp. hot butter saute, meat balls about 5 minutes in skillet, turning until browned all over. Turn into 1 1/2 qt. casserole; set aside. Cook lima beans as directed on package, drain. Toss with remaining butter. Spoon over meatballs. Bake in 350° oven for 30 minutes. Then cover top with sour cream. Bake five minutes longer. Makes 4 - 6 servings

SEA FOOD CRUNCH

B. Murray

"Dieters will love this!!!"

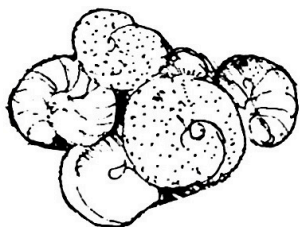
1 can frozen shrimp soup
1/4 cup mayonnaise
1 cup crushed potato chips
1 pkg. Wakefield Frozen
crabmeat
1 cup thinly sliced celery
1/3 cup thinly sliced onion
1 tsp. Worcestershire sauce

Thaw soup, mix with mayonnaise. Add 3/4 cup crushed potato chips. Add remaining ingredients and sprinkle with last 1/4 cup potato chips. Bake 30-40 minutes. 350° in shells or casserole—Serves 6.

BAKED EGGPLANT WITH SHRIMP

Dr. Leonard Rex Criminale

- 1/4 cup olive oil plus
2 tsp.
- 1/2 cup diced onion
- 1/4 cup diced celery
- 1/4 cup finely chopped
green pepper
- 1 medium eggplant
- 1 tbsp. flour
- 1 tsp. salt
- 2 chicken bouillon cubes
- 3/4 cup freshly cooked rice
- 1 lb. shrimp, cooked
- 2 tbsp. bread crumbs



Wash eggplant; cut lengthwise slice 3/4-inch thick from one side. Scoop out pulp to within 1/4 inch of skin. Cover shell with damp paper towel to prevent inside from darkening. Cut pulp into 3/4 inch cubes.

Heat 1/4 cup olive oil in skillet; saute onion, celery, and green pepper slowly about five minutes. Blend flour and salt into sauteed vegetables, add the cubes of eggplant, cover; cook over medium heat 5 minutes. Dissolve bouillon cubes in boiling water; pour into mixture. Add rice and shrimp, toss lightly, heat thoroughly, stir occasionally. Mix crumbs with 2 tsp. olive oil. Fill eggplant shell with hot rice-shrimp mixture; sprinkle top with crumbs. Place in shallow baking dish and bake in 375° oven 20 to 30 min. until crumbs are golden brown.

Serves 4

SHRIMP CASSEROLE

Mrs. Malcolm M. Marsden

"Can be frozen or made a day ahead. A very elastic recipe."

- 4 tbsps. butter
- 5 tbsps. flour
- 1 1/2 cups milk
- 1/2 cup cream or
evaporated milk
- 1 pimento rubbed
through sieve
- 2 egg yolks
- 1/2 tsp. Worcestershire sauce
- salt
- 1/2 cup mayonnaise
- 2 cups cooked and
cleaned shrimp

Make cream sauce of first four ingredients. Cook over hot water 15 minutes. Remove from heat. Beat egg yolks and add to hot mixture. Add pimento, mayonnaise, Worcestershire sauce. Stir well. Add shrimp. Pour into casserole dish. Top with buttered soft bread crumbs. Brown in 350° oven 20-30 minutes.

To butter crumbs, melt 1/4 cup butter, add 2 cups fresh bread cut into cubes. Even better if can of crab meat is added in place of some of the shrimp or as a bonus.

Serves 4-5, doubled serves 8 with good eating for Monday night.

MUSHROOM CASSEROLE, RUSSIAN STYLE

B. Sanders

4 cups shredded green cabbage
 2 tbsp. butter or margarine
 1/2 tsp. salt
 1/4 tsp. freshly ground
 black pepper
 1 8 oz. can tomato sauce
 1 cup sour cream
 1/2 cup chopped onion
 1 6-oz. can sliced mushrooms
 (drain but save liquid)
 1/2 cup dill pickle, cut into
 julienne strips
 1 cup fresh bread crumbs
 2 tbsp. butter or margarine,
 melted

In saucepan, cover 4 cups shredded green cabbage with cold water. Place over heat and bring to boil; cook 2 minutes; drain well. Stir in 2 tbsp. butter or margarine, salt, pepper. Add tomato sauce, sour cream, onion and liquid drained from mushrooms.

Place half cabbage mixture in well-greased 1-1/2 quart casserole. Top with sliced mushrooms and dill pickles. Add remaining cabbage. Top with bread crumbs tossed with melted butter. Bake in 375° oven 25 minutes. 6 servings.

HAM BRUNCH CASSEROLE

Carol Podesta

2 c. ham
 2 pkgs. frozen artichoke
 hearts
 2 cans cream of mushroom soup
 1 T. minced onion
 1/4 c. sherry
 1/2 t. salt
 1/4 t. garlic
 pepper
 8 hard boiled eggs—quartered
 4 slices American cheese

Cut ham into bite-sized pieces, cook artichoke hearts with a bay leaf. Add the onion, sherry, salt, garlic, pepper to the soup and mix all together in casserole dish. Place 4 slices of American cheese on top.

Heat in 400° oven until brown.

8 servings

FRUIT CASSEROLE

Ruth Campbell

"Serve with meat or poultry."

2 cups pineapple cubes, drained
 2 cups sliced peaches, drained
 1 small jar maraschino
 cherries, drained
 1 cup fruit juice
 1/2 cup brown sugar
 3 tbsp. butter
 3 tbsp. cornstarch or 2 1/2
 tbsp. tapioca

Arrange fruit in a baking dish. Mix fruit juice, brown sugar, and cornstarch or tapioca together; pour over fruit, dot with butter. Bake at 350° for 30-35 minutes.

Serves 8

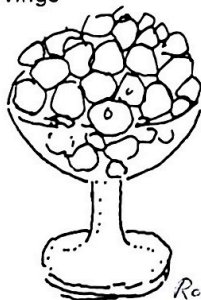
SWISS-CRAB CASSEROLE

Bea Sanders

- 1/4 cup butter
- 1/2 cup chopped celery
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1/4 cup regular all-purpose flour
- 1 tsp. salt
- 2 cups milk
- 2 cups cooked rice, cooled
- 2 packages (6 oz. each)
frozen crab meat,
thawed, drained
- 2 cups (8 oz.) shredded
Swiss Cheese
- 1 can (4 oz.) sliced
mushrooms, drained
- 1/3 cup sliced ripe olives
- 1/4 cup sliced almonds,
toasted
- 2 tbsp. butter, melted
- 1/3 cup dry bread crumbs
- 3 slices Swiss Cheese,
1x3 in.

In saucepan melt 1/4 cup butter; saute celery, onion and green pepper. Blend in flour and salt. Remove from heat; gradually add milk; return to heat and cook, stirring constantly until mixture thickens. In large bowl combine rice, crab meat, shredded Swiss Cheese, mushrooms, olives and almonds; add sauce and toss lightly to blend. Turn into 2 qt. casserole. Combine melted butter and bread crumbs; sprinkle over top of casserole. Bake 30 min.; remove from oven and arrange cheese slices on top. Allow to stand 5 min. Garnish with parsley.

6 servings



Rosemary Malloy

FETTUCINI ALLA PAPALINA

- 2 tbsps. margarine or butter
- 2 cups sliced mushrooms
- 2 cups cooked ham— in
thin strips
- 1/2 cup finely chopped onion
- 4 egg yolks
- 1/4 cup grated parmesan cheese
- 6 tbs. margarine or butter
- 1 8 oz. pkg. medium noodles
- 2 tbsp. grated parmesan cheese
- 2 tbsps. chopped parsley

Melt 2 tbsps. butter in large skillet. Saute mushrooms, ham and onion 5 minutes or till tender and ham is lightly brown. Keep warm. Beat egg yolks in top of double boiler. Stir in 1/4 cup cheese. Cut 6 tbsps. butter into small pieces. Stir into egg yolks. Place egg mixture over hot, **not boiling**, water. Stir constantly till butter melts and sauce is lightly thickened. (Boiling water will cause lumpy sauce). Cook and drain noodles, place in hot serving bowl. Pour egg mixture over; toss well. Spoon ham mixture over top. Sprinkle with cheese and parsley. Toss and serve **immediately**.

Makes 4 servings.

TUNA AND SHERRY CASSEROLE

Hugh Harter

"The tuna casserole is an old standby in academic circles in the USA."

12 oz. pkg. broad noodles
2 cans cream of mushroom
soup, undiluted
2 cans tuna
potato chips or grated
cheese
sherry



Cook noodles and drain. Butter a 3 qt. casserole. Begin with a layer of noodles on the bottom. Cover with condensed cream of mushroom soup. Place some tuna on top of this. You can add a thin layer of crumbled potato chips and or grated cheese before adding another layer of noodles. Continue until all ingredients are used up. Put bread crumbs over the top, dot with butter and put into an oven preheated to 350°. About 40 mins. cooking time should do very well. 15 mins. before removing from oven, lace well with sherry.

Serves 6 or 8 persons.

JACKPOT CASSEROLE

B. Murray

"Great for a picnic!"

2 heaping cups uncooked
fine noodles
1 lb. ground beef
1 can tomatoes or tomato soup
1 can corn
1 can ripe olives, cut in
small pieces
1 can grated cheese
1 medium onion, chopped
1 can grated cheese
1 medium onion, chopped
1 cup water
2 tbsp. butter

Fry onion in butter. Add meat. Stir and cook until brown. Add tomatoes and water if necessary to keep moist. Salt to taste. Add corn and olives. Put in buttered casserole. Sprinkle with cheese and bake 45 minutes at 350°. Let stand 15 minutes before serving.

RICE AND MUSHROOM CASSEROLE

Mrs. Charles Rutenber

1 cup dry rice (regular, not in-
stant)
1 diced onion
3 tbsp. butter
1 small can mushrooms
3 beef bouillon cubes
4 cups boiling water

Brown rice and onion in butter. Add 1 small can mushrooms. Dissolve beef bouillon cubes in 4 cups of boiling water. Place rice, etc. in casserole and pour over the liquid. Bake uncovered at 350° for 1 hour.

GROUND BEEF AND OLIVE CASSEROLE

Cathy David

"Easy to make beforehand and bake just before serving."

- 2 lbs. ground beef
- 1 large chopped onion
- 2 cloves garlic, minced
or chopped
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tbsp. chile powder
- 1 can (6-8 oz.) sliced
mushrooms
- 2 cans (8 oz. each) tomato
sauce
- 1 large can pitted ripe
olives, drained
- 2 cups shredded sharp
cheddar cheese
- 6 oz. wide egg noodles

Brown meat and onions. Add garlic, salt, pepper and chile powder as the meat cooks. Add mushrooms (with liquid), tomato sauce and olives. Cover and simmer 20 minutes. Then add 1 1/2 cups shredded cheese and stir until melted.

Cook noodles and drain. Arrange 1/2 the noodles in the bottom of 9x13 baking dish and cover with 1/2 the meat sauce. Repeat layers with remaining noodles and sauce. Sprinkle remaining cheese on top.

Bake, uncovered, for 20 minutes at 350°. If refrigerated, bake covered for 45 min., then uncover and bake 15 min. more.

Serves 8.

TOMATOES AND ZUCCHINI PROVENCAL

Dea Wisbey

"This may be prepared ahead and kept covered in the refrigerator until you plan to bake it."

- 4 medium onions, peeled and
thinly sliced
- 1 small clove garlic, peeled
and crushed
- 6 tbsp. butter or margarine
- 1 1/2 lbs. zucchini cut in 1/2
inch slices
- 1 1/2 tsp. salt
- 1/4 tsp. freshly ground pepper
- 1/4 cup canned condensed
consomme
- 1 cup bread crumbs, made
from day-old bread
- 1/4 cup grated Parmesan cheese
- 4 tomatoes, cored and
cut into sixths

Saute the onions and garlic in 4 tbsp. butter or margarine until golden. Push to one side of the pan. Add the zucchini and saute for a few minutes. Season with salt and pepper, add consomme, cover and simmer for 15 min. Melt the remaining 2 tbsp. butter or margarine in a small skillet. Add the bread crumbs and cook, stirring constantly until golden.

Remove from heat and stir in cheese. In a shallow 2-qt. casserole layer half the onion and zucchini and half the tomatoes. Sprinkle with half the bread crumb-cheese mixture. Repeat.

Bake, covered, in a moderate oven, 350° for 10 min. until vegetables are tender.

Makes 8-10 servings.

BROCCOLI CASSEROLE

Joan Lester

"For the family, I halve this recipe and use chopped broccoli. Prepared stuffing is good as a topping, if desired."

2 pkgs. frozen broccoli
1 cup mushroom soup
1/2 cup mayonnaise
1 small minced onion
1 tbsp. lemon juice
1/2 cup grated cheese
1 well beaten egg

Cook broccoli in 1/2 cup water for 15 minutes. Mix this with other ingredients and bake in casserole for 20 minutes.

JANE'S SPECIAL

B. Murray

"Serve as a one-dish meal with plenty of crusty French or Italian bread and a good dry red wine, if desired."

1/4 cup olive oil
1 lb. ground beef
1 large onion, finely
 chopped
1/2 lb. fresh mushrooms
 (or more), sliced
1 lb. fresh raw spinach
 (washed, trimmed and
 chopped)
Salt and pepper
2 beaten eggs

Heat olive oil in a heavy skillet. Saute beef and onion in hot oil until beef is brown and onion is tender. Add mushrooms and saute until tender. Add spinach, salt and pepper, and saute lightly, turning constantly with a fork. Add the well beaten eggs and continue turning with the fork until eggs are set and evenly distributed throughout the mixture.

Note: Instead of fresh mushrooms, you may use 1 large can of stems and pieces.

Serves 4

CHICKEN CASSEROLE

Mrs. Harold W. Ward

5 lb. stewing chicken
1 cup raw rice
1 cup mushrooms
 (I use canned)
1 cup blanched almonds
1 small can pimentos
2 cups rich milk
1 tbsp. butter
2 tbsp. flour
salt and pepper to taste

Cook chicken, remove from bone and dice. Cook rice, drain and blanch (boil in 4 or 5 cups water until tender, 20-30 mins. Make white sauce with 2 cups milk, 1 tbsp. butter and 2 tbsps. flour. Add chicken. Moisten rice with chicken broth. Add almonds, mushrooms, pimento to white sauce and mix well with rice. Cover with buttered bread crumbs and bake in 400° oven until crumbs are browned, 30-45 mins. Serves 8 to 10.

CHICKEN CASSEROLE

2 cups chicken, cut up
 3 hard-boiled eggs, diced
 1 can mushroom soup
 3/4 cup mayonnaise
 1 sm. onion, diced
 1/8 cup celery, diced
 1/2 pkg. sliced almonds
 3/4 cup potato chips
 lemon juice (small amount)

Place half of potato chips on the bottom of a greased casserole, combine remaining ingredients and place over chips. Sprinkle remaining chips over chicken mixture. Bake in covered casserole at 400° for 35 minutes.

MINUTE RICE CASSEROLE

Margaret I. Pfau

1 can chicken or turkey
 1/2 can mushroom soup
 1/2 can milk (use soup
 can to measure)
 1 cup minute rice
 8-10 small pickled onions

Place in small greased casserole and bake at least 20 minutes. Serves two. Variations on this theme are infinite.

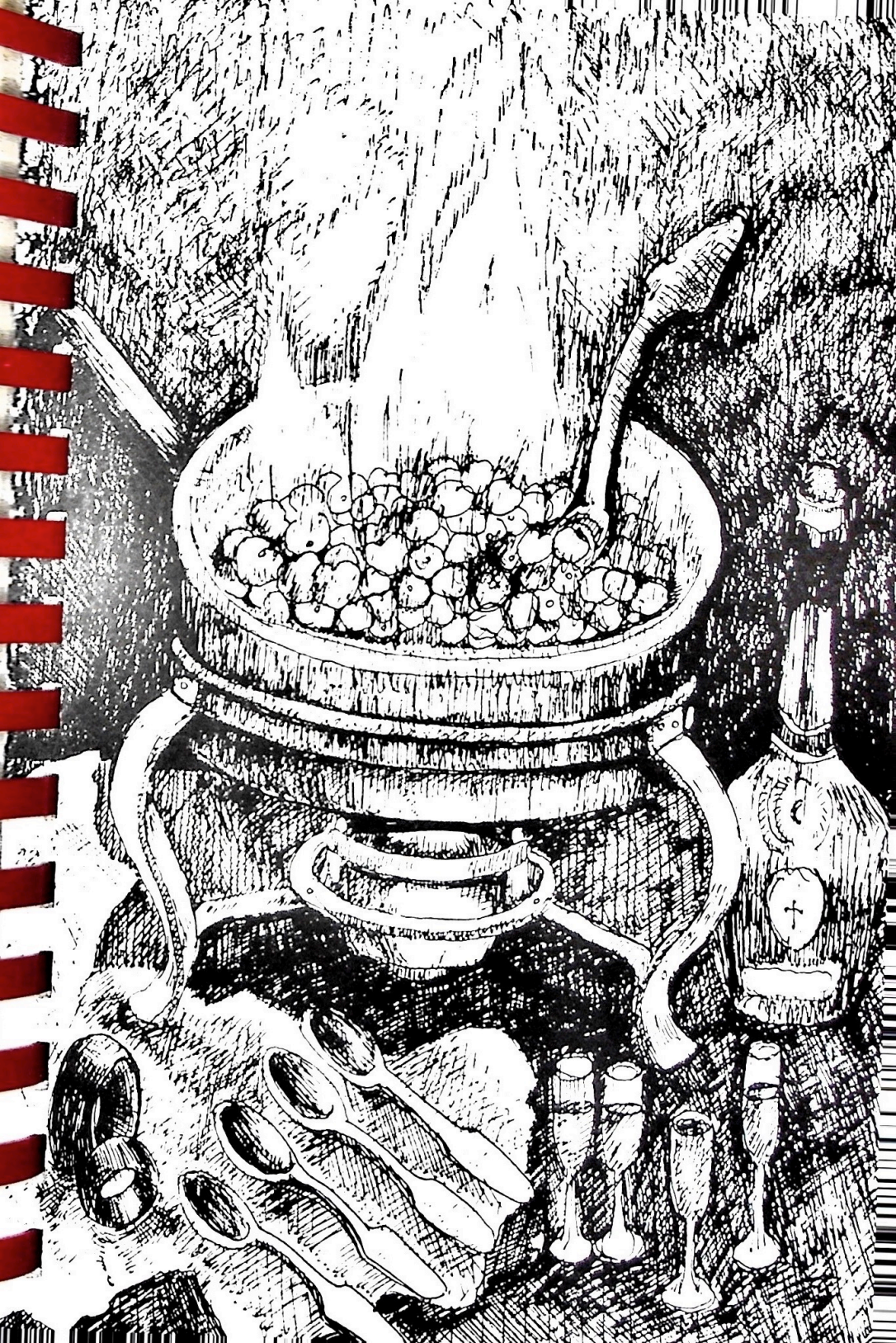
PORK CHOPS & SPANISH RICE CASSEROLE

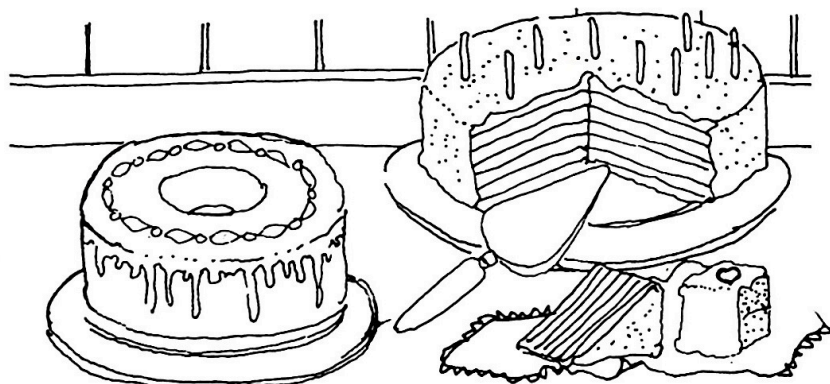
Lynn Ealer Ritchkoff '58

"Delicious and easy, chops are tender and moist. Add green salad for rounded out meal."

5 med. size, center cut
 pork chops, trimmed
 5 heap. tbsp. long-grain
 rice, raw
 1 med. onion (yellow or
 red) sliced
 1/2 green pepper, sliced; or
 2 tbsp. frozen chopped
 green pepper
 salt and pepper
 1 can tomato soup, undiluted
 1 can cold water
 3-quart size casserole dish,
 preferably wide and low

Light oven 375°. Line bottom of casserole dish with chops. (Use fewer chops, if preferable, but do not decrease amount of rice.) Pour over each chop 1 heaping tbsp. uncooked rice, 5 tbsp. in all. Place 1 slice onion on each chop. Strew green pepper about. Season with salt and freshly ground black pepper. Pour over entire mixture 1 can undiluted tomato soup and 1 can cold water, spreading fairly evenly. Place in oven, covered. Bake one hour, then remove dish and stir mixture lightly with fork to moisten all of rice. Turn down oven to 350°. Recover dish and bake 1/2 hour more till all moisture is used up. Will stay warm for 15-30 min. with lid on.





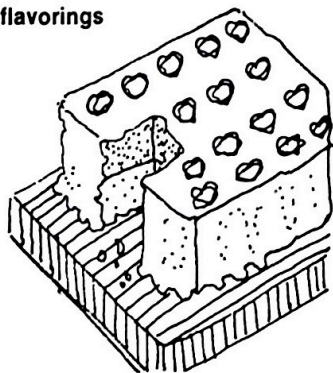
CAKES

BASIC CAKE RECIPE

Marjorie G. A. Bernt

"This is very quick to make and one can invent one's own variations. It makes a moist cake which keeps well."

- 1 cup sugar
- 1 1/8 cup flour, sifted
- 1/2 cup shortening
- 1 cup fruit pulp
- 2 eggs, well beaten
- 1/2 tsp. baking powder
- 1/4 tsp. soda
- 1/4 tsp. salt
- flavorings



Melt shortening; cool. Add sugar, eggs, pulp, flavorings. Sift dry ingredients together and add. Bake in 350° oven for about 40 minutes.

Variations:

1. Melt 2 squares chocolate with the shortening. Use apple sauce as pulp. Add 1 tsp. vanilla, and perhaps 1/2 cup chopped pecans. Bake in layer pans 30 minutes, put together with apricot jam and ice with chocolate icing.
2. Use mashed bananas as pulp; add 1/2 tsp. almond flavoring. Ice with white icing flavored with 1/2 tsp. almond.
3. Use baby food prunes as pulp. Sift with flour 1/2 tsp. cinnamon, 1/4 tsp. cloves and 1/4 tsp. nutmeg.

RICH FRUIT CAKE

Mrs. David M. Crossman

"This is really solid fruit and nuts—the cake simply serves as a carrier."

- 1 lb. shelled pecans
- 1 lb. dates
- 1 lb. candied fruit & peels
- 1 cup flour
- 1/2 tsp. salt
- 2 tsps. baking powder
- 4 eggs
- 1 cup sugar
- light corn syrup



Cut and mix pecans, dates and fruit saving some pecans and whole cherries for decoration. Sift flour, salt and baking powder together, mix with nuts and fruits to separate the sticky pieces. Beat eggs and sugar together and add to the fruit and nut mixture. Bake in waxed paper lined loaf pans, or as you wish, at 250° for about 1 1/2 hours. Before the last 1/2 hour, decorate tops with cherries and nuts dipped into corn syrup to form glaze—and adhesive. Put pans of water in the oven while baking to keep the cakes moist.

CHOCOLATE CAKE

Barbara Brown Riley

"Especially easy for your teen/age daughter to put together when you're too busy!!"

- 3 cups flour
- 2 tsp. salt
- 2 tsp. baking soda
- 1/2 cup cocoa
- 2 cups sugar
- 2 tbsp. vinegar
- 2 tsp. vanilla
- 3/4 cup oil
- 2 cups water

Sift together the flour, salt, baking soda, cocoa and sugar. Make 3 holes. Put vinegar in one, vanilla in one and oil in the other. Add water over all, beat thoroughly and bake at 350° for 30 minutes.

FABULOUS CHOCOLATE CAKE

Jane Francis Wagner

"Keeps well and stays moist when refrigerated."

- 1 Duncan Hines Fudge Cake Mix
- 1/2 cup water
- 1/2 cup oil
- 1 pkg. instant chocolate pudding
- 4 eggs
- 1/2 pt. sour cream
- 1 lg. pkg. chocolate chips
- confectioner's sugar

Mix all ingredients together and pour into greased Bundt or tube cake pan. Bake at 350° for 50 to 60 minutes or until toothpick comes out clean. Cool in pan for 45 minutes. To serve, sprinkle with confectioner's sugar.

FRESH APPLE CAKE WITH SHERRY ICING

Mary Casciato

"Winner of Second Prize in recipe contest, Oneonta, New York. Very moist—can be frozen for later use."

1 cup butter
2 cups sugar
3 eggs
3 cups flour
1 1/2 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. vanilla
3 cups chopped peeled apples
2 cups chopped nuts
3/4 cup confectioner's sugar
3 tsp. sherry

Cream butter and sugar. Add eggs, one at a time. Sift flour, baking soda, and cinnamon together and add gradually. Fold in apples and nuts. Put batter into greased and floured tube pan. Bake at 325° for 90 minutes. Let stand 15 minutes and then turn out on a plate. Mix confectioner's sugar with sherry and spread over cake.
Serves 12 to 14.

LEMON GLAZE CAKE

Mary Casciato

"This 'yummy' recipe comes from a friend of Elmira College, Mrs. Gertrude Cooper."

4 eggs
1 pkg. lemon jello
3/4 cup water
1 yellow cake mix
3/4 cup salad oil

GLAZE:

Juice of 2 lemons
1 1/2 cups confectioners sugar

Beat eggs, jello and water for 2 minutes in a small bowl.

In a large mixing bowl, mix cake mix and salad oil. Add the egg mixture to the cake mix and beat one minute. Pour into a greased and floured 9x13 cake pan.

Bake in a 350° oven for 40 minutes. While cake is baking make glaze by mixing juice and sugar. While cake is still hot, pierce it many times with a fork and pour the glaze over the surface.



PEPPERMINT CANDY ICE BOX CAKE

B. Murray

21 marshmallows or 1 bag of tiny
3/4 c. crushed peppermint candy
1/2 pt. cream, whipped
18 graham crackers, crushed

Fold marshmallows and candy into cream. Put 1/2 of graham crackers in pan. Add cream mixture and top with crushed graham crackers. Refrigerate overnight.

IRISH JAM CAKE

B. H. Lindsay

"A spicy berry flavored cake."

- 1/2 cup margarine
- 1 cup firmly packed brown sugar
- 3 eggs
- 2 cups sifted cake flour
- 1/2 tsp. soda
- 2 tsp. baking powder
- 1 tsp. nutmeg
- 1/4 tsp. cinnamon
- 1/3 cup buttermilk
- 1 cup pure seedless black
raspberry preserves
(1 10 oz. jar)



Beat margarine to cream it. Gradually add brown sugar. Add 3 egg yolks and beat each in well. Measure 2 cups of sifted cake flour and 1/2 tsp. soda, 2 tsp. baking powder, 1 tsp. nutmeg, 1/4 tsp. cinnamon and sift again. Blend these into beaten mixture alternately with 1/3 cup of buttermilk mixed with 1 cup of pure seedless black raspberry preserves.

Blend each of the additions in well. Beat the 3 egg whites until they form soft peaks and blend them in last. Pour the batter into 2 - 9 in. round layer cake pans that have been lined with oiled paper.

Bake in preheated 375° oven for 30-35 minutes. Cool cake on a rack.

Frost with No-Cook Marshmallow Frosting tinted a delicate green.

GOLD FRUITCAKE

Sue Aleo

- 3 cups seedless raisins
- 2 cups golden raisins
- 2 lbs. prepared diced glace
fruit mix
- 2 cups finely cut, dried
apricots (optional)
- 2 cups flaked coconut
- 2 cups sliced blanched almonds
- 2 cups chopped walnuts
- 2 cups shortening
- 2 cups granulated sugar
- 9 eggs
- 4 cups flour
- 2 tsp. salt
- 3 tsp. baking powder
- 1/2 cup fruit juice or
white wine

Rinse raisins, drain. Combine fruits, coconut, nuts. Cream shortening and sugar. Blend eggs; beat well. Sift flour, salt, soda. Add to creamed mixture alternately with juice beginning and ending with flour. Add nut-fruit mixture; blend. Use two greased pans; one with brown paper and one with waxed paper. Grease paper well. Bake at 250° for 3 to 4 hours with shallow pan of hot water on bottom shelf of oven. Yields 10 lbs. cake.

OATMEAL CAKE

Nancy Walton

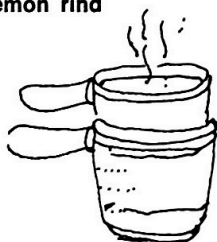
- 1 1/2 cups boiling water
- 1 cup quick-cooking oats
- 1/2 cup butter
- 1 cup packed brown sugar
- 1 cup sugar
- 1/2 tsp. salt
- 2 eggs
- 1 1/2 cups flour, sifted
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. nutmeg

Pour boiling water over oats. Mix well. Cream butter and sugars. Beat in eggs. Stir in soaked oatmeal. Sift flour and remaining dry ingredients. Stir into oatmeal mixture. Turn into greased square pan. Bake at 350° for 30-35 minutes. Cool. Top with boiled icing. Broil until golden—about 5 minutes. See broiled icing recipe.

B'S CAKE

B. Murray

- 8 eggs
- 3 cups sugar
- 6 tbsp. lemon juice
- 1 pt. cream, whipped
- 1 1/2 tsp. vanilla
- 1 tsp. vinegar
- 2 tbsp. lemon rind



Combine and cook over water for eight minutes 8 egg yolks, 1 cup sugar, lemon juice and lemon rind. Fold in whipped cream. Pour into two cake tins lined with brown paper. Bake at 300° for one hour and ten minutes. Cool in pans. Make meringue with 8 egg whites beaten until stiff. Add 2 cups sugar, very slowly. Add vanilla and vinegar. Put layers together with the meringue and put some on top. Serves 12 generously.

GRANDMOTHER BECKWITH'S CHOCOLATE CAKE

Elizabeth Rutenber

- 2 squares chocolate
- 1/2 cup milk
- 1 egg
- 1 heaping tbsp. butter
- 1 cup sugar
- 1/2 cup sour milk or cream
- 1 to 1 1/2 cups flour
- 1 tsp. soda

Cook chocolate, milk, and egg until thick like chocolate pudding. Remove from stove and add butter. Stir until melted. Add sugar, sour milk, (or cream) and soda. Bake in 350° oven in loaf or layer tin for 30 to 40 minutes. If you use sour milk instead of sour cream, you will need the 1 1/2 cups of flour.

MRS. FISHER'S APPLE CAKE

Mary Casciato

"This cake is moist, delicious, and one of the easiest to make. Given to me by a native of Indiana."

1 1/2 cups Wesson Oil
 2 cups sugar
 2 eggs
 3 cups sifted flour
 1 1/2 tsp. soda
 1/2 tsp. salt
 1 tsp. cinnamon
 3 cups chopped apples
 1 cup chopped nuts

TOPPING:

1 cup brown sugar
 1/2 cup water
 2 tbsp. flour
 2 tbsp. butter

Mix apples, sugar and oil. Beat in eggs. Add dry ingredients and chopped nuts. Place in greased rectangular pan (11 or 13 inches long). Bake at 350° approximately one hour.



Combine first three ingredients and heat until it thickens. Add the butter. Pour over cake while topping is still warm.

BLUEBERRY CAKE

Jean Parker

2 eggs
 1 cup sugar
 1/2 cup shortening
 1/4 tsp. salt
 1 tsp. vanilla
 1 1/2 cups flour
 1 tsp. baking powder
 1/3 cup milk
 1 1/2 cups blueberries

Cream shortening, add salt, 3/4 cup of the sugar, 2 egg yolks, vanilla, and milk. Beat 2 egg whites and 1/4 cup sugar. Add to creamed mixture. Bake in 350° oven.

**VERA'S ORANGE POUND CAKE**

Nita Ward

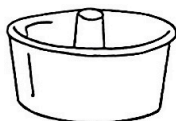
1 cup shortening (Crisco)
 1-2/3 cups sugar
 6 large eggs
 1/2 cup orange juice
 1 tsp. grated orange peel
 2 cups cake flour
 1 tsp. baking powder
 pinch of salt

Cream together shortening and sugar. Add eggs, one at a time, beating well after each addition. Add orange juice and peel and beat. Sift flour, baking powder and salt twice and beat into dough one cup at a time. Pour into greased and floured tube pan and bake 1 hour at 325° or until done.

STRAWBERRY DREAM CAKE

Sue Aleo

- 1 pkg. white cake mix
- 1 3 oz. pkg. strawberry jello
- 4 eggs
- 1/2 cup water
- 1 box (10 oz.) strawberries,
thawed
- 3/4 cup vegetable oil
- 1 pkg. white frosting mix



Mix together cake mix, gelatin, eggs, and water. Beat 2 minutes at medium speed. Add one-half the strawberries with juice to batter. Beat one minute. Bake in two greased 9-inch pans or a tube pan for 35-40 minutes at 350°. (A tube pan will take longer.) Add remaining strawberries and juice to frosting mix. Add confectioner's sugar until a good spreading consistency is reached.

SPICED PLUM CAKE

Annie Laurie Lee

- 1 c. Wesson oil
- 2 c. sugar
- 2 c. flour (self rising)
- 1 t. cinnamon
- 1 t. ground cloves
- 4 eggs
- 2 small jars strained
plums (baby food)
- 1 c. chopped nuts—pecans

Blend oil and sugar. Add eggs one at a time. Add sifted dry ingredients, then plums and nuts. Bake in greased and floured Bundt pan at 350° for 55 min.

For topping use 1/2 box of confectioners sugar.

Add dry sherry to make consistency of thin white sauce. Dribble over hot cake.

**RED EARTH CAKE**

Nita Ward

- 1/2 cup shortening
- 1 1/2 cups sugar
- 2 eggs
- 2 cups (less 2 tbsp.) flour
- 3 tbsp. cocoa
- 1 tsp. soda
- pinch salt
- 1 cup buttermilk
- 3 tbsp. strong coffee
- 1 tsp. vanilla
- 1 tbsp. red food color

Cream shortening and sugar well, add eggs one at a time and beat well. Add dry ingredients sifted together, alternately with buttermilk. Add coffee, vanilla and food color last. Bake in 8" or 9" layer pans in 350° oven until done. See Red Icing pp.

STRAWBERRY MERINGUE CAKE

Peggy Neal

"Except for removing cake from pans, this isn't as difficult as it may sound. And the spectacular result is worth the trouble."

- 1 pkg. yellow cake mix (2 layer)
(I prefer Duncan Hines)
- 1 1/3 cup orange juice
- 4 egg yolks
- 1 1/2 tsp. grated orange peel
- 4 egg whites
- 1/4 tsp. cream of tartar
- 1 cup sugar
- 1/2 cup strawberries
- 2 tbsp. sugar
- 1 cup whipping cream
- Strawberries, Fresh-1 pt.-1 qt.



Combine cake mix, orange juice, egg yolks, and orange peel. Beat 4 min. at medium speed with electric mixer. Pour into 2 paper lined and greased 9 in. round cake pans. Beat egg whites with cream of tartar to soft peaks. Gradually add 1 cup sugar, beating to stiff peaks. Spread meringue evenly over batter. Bake at 350° for 35 min. Cool. Remove from pan, meringue up. (This is difficult, and meringue may crack. It helps to make foil lifting tabs or extend lining paper over edge.)

Mash 1/2 cup strawberries with 2 tbsp. sugar, add 1 cup whipping cream. Whip till stiff. (Be careful not to make strawberries too juicy).

To assemble, spread 2/3 whipped cream mixture over bottom meringue. Reserving a few whole berries, slice remainder and place on cream and garnish with remaining berries. Refrigerate.

CHOCOLATE LIME CAKE

EXCELLENT

Pat Mix

"This is even better made a day ahead."

- 1 pkg. lime jello
- 3/4 cup hot water
- juice of 1 orange (1/3 cup)
- juice of 1 lemon (3 tbsp.)
- 1 tall tin evaporated milk
- 3/4 cup sugar
- chocolate wafers

Chill until slightly thickened, then whip. Add a few drops green coloring to your visual taste.

Boil tin in hot water 5-10 minutes. Chill thoroughly, preferably overnight or longer. Whip milk, then add sugar. Add jello mixture to whipped milk. Line spring pan with whole chocolate wafers, bottom and sides. Sprinkle top with crushed wafers.

SOUR CREAM CHEESE CAKE

Ginny Stanton

"Besides my husband, something else I can thank my mother-in-law for!"

Your favorite graham cracker crust

1 lb. cream cheese

1/2 cup sugar

4-6 eggs

1 tsp. vanilla

TOPPING:

1/2 pint sour cream

3 tbsp. sugar

1 tsp. vanilla

Put crust in 5x9 in. pan or equivalent. Mix all the ingredients together and pour into graham cracker crust. Bake 30 minutes at 350°. Remove and cool about 20 minutes.

Mix ingredients together and spread over cooling cake. Be sure to cover the entire top of the cake. Return the cake to the oven for another 15 minutes. Refrigerate before serving.

When doubling the recipe be sure to increase the baking time accordingly.



BLENDER CHEESE CAKE

Catherine Hevener Roper '62

"Low calorie, high protein."

1/2 - 1 lemon in chunks, grate fine in blender

6 eggs

1 1/2 lb. cottage cheese (1/4 at a time)

10 Sucaryl dissolved in 1/4 c. water

1/3 c. sugar

8 oz. cream cheese (in 10 chunks)

1 tsp. lemon extract

1 heaping soup spoon flour

1 tsp. salad oil

1/4 tsp. salt

Blend well for 3 min. Makes 6 cups of liquid. Pour into 8 in. casserole or 9 in. deep pie plate. Place casserole in shallow pan of hot water in 350° oven for 45-65 min. It is done when a knife comes out clean.

CHERRY SAUCE:

1 tbsp. minute tapioca softened in

1 can sour cherries for 5 min.

1 tsp. red food coloring

3 tbsp. sugar

Heat the cherries and tapioca to boiling. Remove from heat. Add coloring and sugar.

Serve cheese cold; cherry sauce hot or cold.

12 servings.

GRAHAM CRACKER CAKE

B. Murray

"Especially nice for college students to take back to school. Keeps and travels well."

1 cup sugar
1/2 cup shortening
3 beaten egg yolks
1/2 tsp. vanilla
1/4 cup flour
1 1/2 tsp. baking powder
1/4 tsp. salt
24 graham crackers made
into meal
3/4 cup milk
1/2 cup nuts (if desired)

Cream sugar and shortening. Add egg yolks, vanilla, flour, baking powder, salt, graham crackers, milk, and nuts. Fold in 3 beaten egg whites. Bake 25 minutes in 350° oven. Nice when filled with pineapple filling (one half-recipe) and iced with the other half.

YELLOW LEMON SPONGE CAKE

Sally Spitzer

1 pkg. yellow cake mix
1 pkg. instant lemon pudding
4 eggs
3/4 cup oil
1 cup milk

2 cups confectioner's sugar
juice of 2 lemons OR
4 tbsp. "Real Lemon"

Combine ingredients and beat 4 minutes. Bake in ungreased tube pan at least 5" high for approximately 75 minutes at 325°.

Mix sugar and lemon. While cake is hot and still in pan, poke holes all through it with ice pick and pour mixture slowly over it allowing it to soak into holes. Let cool in the pan 2 hours or more.



✓ CINNAMON CAKE

Margaret Brady

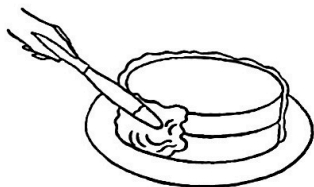
1 cup sugar
1 stick margarine
1 egg
1 cup milk
1/2 tsp. salt
2 scant cups flour
1 tsp. soda
1 tsp. cream of tartar
butter
cinnamon
sugar

Cream together the sugar, margarine and egg. Alternately add the milk and dry mixture to creamed ingredients. Bake in 8" pan at 350° for 35 to 40 minutes. Remove from oven, spread butter on top of the cake and sprinkle with sugar and cinnamon.

CHOCOLATE RUM CAKE

B. Murray

- 1/4 cup strong coffee
- 3 squares semi-sweet chocolate
- 32 marshmallows
- 1 1/2 cups heavy cream
- 3 tbsp. rum or 1 tbsp.
rum extract
- 1 tbsp. vanilla



Butter spring-form mold. Line with waxed paper. Oil again and line with lady fingers. Put in bottom like spokes. Combine and melt over hot water the chocolate, marshmallows and coffee. Whip cream and add rum and vanilla. Combine cream mixture with cooled chocolate mixture. Pour into ladyfinger-lined pan. Chill at least 12 hours. Decorate with whipped cream and shaved chocolate or sprinkle with chocolate decoration beads.

PUMPKIN CAKE

Nita Ward

- 1 1/2 cup sifted flour
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup shortening
- 2 eggs
- 3/4 cup pumpkin
- 1/2 cup milk
- 3 tsp. baking powder
- 1 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. ginger

Follow usual procedure of mixing a cake. Bake in 2 greased 8" layer pans in 350° oven for 45 minutes. Put together with Orange Frosting which has been cooled somewhat.

See Orange Frosting or Filling page 97

ALMOND CAKE

Dea Wisbey

"Delicious complement to a Chinese meal, serve as a sweet with Chinese tea."

- 1 cup Mazola Oil
- 1 1/2 cups sugar
- 2 egg yolks, beaten
- 1 tbsp. almond flavoring
- 3 cups flour
- 1 tsp. salt

Cream together Mazola Oil and sugar. Add egg yolks and almond flavoring. Add flour and salt by making a well. Stir very little. Shape by hand. Brush top with egg white, press blanched almond in center. Bake at 300° for 25 to 30 minutes.

ASTORIA RED VELVET CAKE

Ruth Campbell

3/4 cup crisco
 1 1/2 cup sugar
 2 eggs
 2 oz. red fruit color
 1 tbsp. cocoa
 2 1/2 cups flour
 1 tsp. salt
 1 tsp. baking powder
 1 tsp. vanilla
 1 tsp. baking soda
 1 cup buttermilk
 1 tbsp. white vinegar

FROSTING:

5 tbsp. flour
 1 cup milk
 3/4 cup crisco
 1/4 cup butter
 1 cup granulated sugar
 1 tsp. vanilla

Cream shortening and sugar. Add eggs. Make a paste of fruit color and cocoa. Add flour mixture alternately with buttermilk. Fold in white vinegar. Bake in 350° oven about 30 to 40 minutes.

Cook flour with milk (about 10 min. slowly—be sure it is thick, do not use until cold). Add to cold milk and flour: crisco, butter, sugar and vanilla.

CAROL'S POUND CAKE

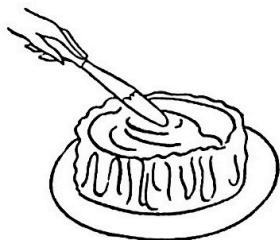
Pat Hauser

1/2 lb. butter
 2 cups sugar
 4 large eggs
 3/4 cup milk
 1 tsp. baking powder
 1 cup chopped pecans
 (3 oz.)
 3 cups sifted cake flour

Have butter, milk and eggs at room temperature.

With electric mixer, cream butter and sugar. Beat in the eggs, one at a time. Sift flour and baking powder together. Add the sifted dry ingredients in three parts to the butter mixture alternately with thirds of milk. Beat at the lowest speed after each addition, mixing only until thoroughly blended.

Grease 9 in. or 10 in. tube pan or 2 loaf pans. Bake at 350° for 60 to 70 minutes. Turn up the heat during the last ten minutes if it doesn't seem nearly done. Cool 30 minutes on wire rack before removing from pan and turning nut-side up. When cool, sprinkle the top with confectioner's sugar.



RUM CAKE

Mrs. Harold W. Ward

"Quite similar to a pound cake and can be halved for a smaller cake."

- 1 3/4 cups sugar
- 1 cup shortening
- 6 eggs
- 2 cups all-purpose flour
- 1/2 tsp. salt
- 1 tsp. rum

GLAZE

- 1/2 cup sugar
- 1/3 cup water
- Rum to taste

Cream sugar and shortening well. Add eggs, one at a time, beating vigorously after each. Sift flour and salt together several times and add, followed by rum. Bake in a large angel food cake pan which has been greased and floured. Bake at a low oven temperature—325°—for an hour or longer. Glaze while still hot.

Boil for two or three minutes, add rum to taste. Pour over cake while it is still hot.

TEXAS SHEET CAKE

Ruth Millsbaugh

- 2 sticks oleo
- 1 cup water
- 4 tbsp. cocoa
- 2 cups flour
- 2 cups sugar
- 1/2 tsp. salt
- 2 eggs
- 1/2 cup sour cream
- 1 tsp. soda

FROSTING

- 1 stick oleo
- 4 tbsp. cocoa
- 6 tbsp. milk (scant)
- 1 box confectioner's sugar
- 1 tsp. vanilla

Bring to boil the oleo, water and cocoa. Remove from heat and add flour, sugar and salt. Beat in 2 eggs, 1/2 cup sour cream and soda. Pour into large greased cookie sheet, 10 x 15. Bake at 375° 20 to 25 minutes.

Bring to boil the oleo, cocoa and milk. Remove from heat and add sugar and vanilla. Beat well and spread on cake as soon as taken from oven. Sprinkle with chopped nuts.

SHORTBREAD

Mrs. Anthony Bertram

- 6 oz. flour
- 4 oz. butter
- 3 oz. sugar
- Almond Halves

Melt butter, add flour and sugar and press into shallow cake pan. Decorate top with almond halves laid flat all over it, bake in very slow oven until pale gold.

HICKORY NUT CAKE

Betty Brandenburg

"Everyone who knows my mother, knows about her Hickory Nut Cake."

- 2 cups sifted cake flour
- 3 tsp. baking powder
- 1 tsp. salt
- 2 cups sugar
- 1 cup butter or margarine
- 4 med. or 3 large eggs
- 1 cup milk
- 2 tsp. vanilla
- 1 cup very finely chopped hickory nuts

FRUIT GLAZE

- 2 tbsp. white corn syrup
- 2 tbsp. butter or margarine
- 2 tsp. sugar



Sift dry ingredients into large bowl of mixer. Add fat, 2 eggs, milk and vanilla. Mix at medium speed 2 minutes. Add other two eggs and beat 2 minutes longer. Fold in lightly floured nuts. Pour into 9 inch tube pan, or several small pans that have been greased and lined with brown paper. Paper should also be greased. For large cake bake at 375° about 50 minutes. Bake smaller cakes about 40 minutes. Cool 10 to 15 minutes. Remove from pans, peel off paper.

Combine ingredients in small sauce pan. Boil 3 minutes, gently. Brush over tops of cakes. Optional—sprinkle with nuts or finely cut candied fruit.

DATE TORTE

Margaret E. Frey

- 3 eggs, separated
- 1/2 cup dates
- 1/2 cup sugar
- 1/2 cup chopped walnuts
- 1 large tbsp. flour
- 1 tsp. baking powder

Mix sugar and chopped dates. Beat egg whites and yolks separately. Mix ingredients thoroughly, add beaten egg whites last. Bake in long, flat tin in moderate oven—350°. Cut in squares and serve with whipped cream.

BIBLE CAKE

Jean Parker

- 4 1/2 cups of II Samuel 1 13:8
- 1 cup of Judges 5:25,
last clause
- 2 cups of Nahum 3:12
- 2 tsp. I Samuel 14:25
- 6 tsp. Jeremiah 17:11
- 1/2 cup Judges 4:19,
last clause
- 2 tsp. Amos 4:5

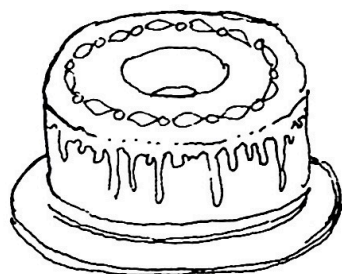
This cake can be baked in an angel food cake pan, lined with waxed paper. Bake 1 hour and 20 minutes, at 350° degrees. Brown or white sugar may be used in recipe. 1/2 tsp. soda may be added. Season to taste with II Chronicles 9:9.

CHOCOLATE ROLL

Helen H. Bjorvand

4 large or 5 medium eggs
1/2 cup sugar
3 tbsp. cocoa
1/3 scant tsp. soda
1 tbsp. flour
1/2 tsp. salt
1 tsp. vanilla

Whipped Cream



Separate eggs, beat whites until very stiff and add vanilla. In a large bowl beat yolks and sugar thoroughly, add flour, salt, cocoa, soda. Fold in beaten egg whites. Pour into a shallow cake tin 9 1/2 x 13 which has been lined with greased wax paper. Bake in slow oven—300°—for about 20 minutes. Turn out and cool on cake rack, stripping off paper.

When cake is cool so that whipped cream will not sour, spread it with the whipped cream, roll up like a jelly roll and refrigerate one to two hours. The roll may be dusted with powdered sugar or iced with whipped cream or chocolate frosting. Chocolate sauce may be served if left unfrosted. Cut in thick slices to serve.

DYALA'S COLD CAKE

Barbara Lindsay

"It never fails the cook—and never fails to please the guests! From a Costa Rican friend."

CRUST

1 box Social Tea cookies (2)
3 T brandy or rum (6)
little water and sugar

FILLING

1 stick butter (2)
6 T. sugar (12 or 3/4 c.)
2 egg yolks (4)
2 T. cocoa (4)
2 T. brandy or rum (4)

TOP

2 egg whites (4)
juice of 1/2 lemon
(1 T. or so)
little sugar

Arrange half of cookies in dish (square or oblong if possible). Mix brandy or rum with a little water (up to equal amount) and little sugar. Spread 1/2 of this over the layer of cookies. Mix filling. Cream butter, add sugar, beat well till fluffy—add egg yolks, brandy and the cocoa (melted in the brandy). Spread half of filling on top of cookies; repeat layers again. Top with stiffly beaten egg whites, which have been flavored with sugar and lemon juice. Keep refrigerated. Before adding egg whites it may be frozen for several days. Serves 6. Figures in () serve 12 or more. Make double recipe in two dishes and freeze if you wish.

MOCHA OATMEAL CAKE

- 2 tbsp. instant coffee
- 1 cup oatmeal
- 1 1/3 cup boiling water
- 1/2 cup oleo
- 1 cup sugar
- 1 cup firmly packed brown sugar
- 1 tsp. vanilla
- 2 eggs
- 1 1/2 cups sifted flour
- 1 tsp. soda
- 1/2 tsp. salt
- 2 tbsp. cocoa

Combine coffee and water. Reserve 2 tbsp. coffee. Pour remaining coffee over oatmeal, stir, cover, set for 20 min. Beat oleo until creamy. Add sugar, beat until fluffy. Blend in vanilla and eggs. Add oats mixture, blend well. Sift dry ingredients, add, blend well. Bake 350° 50-55 min.

(Also see page 97)

*try tube pan or 9x9 or 8x8
cut down baking
time*

(KENTUCKY) OLD FASHIONED FRUIT CAKE

Joan Lester

- 2 cups butter or margarine
- 3 1/2 cups sugar
- 8 eggs
- 1 cup jam
(preferably blackberry)
- 1 lb. raisins
- 1 lb. figs
- 1 lb. currants
- 1 lb. dates
- 1/2 lb. citron
- 1/2 lb. crystalized cherries
- 1 cup wine (Gallo Sherry)
- 2 tsp. cinnamon
- 2 tsp. allspice
- 2 tsp. nutmeg
- 1 tsp. soda (in milk)
- 1 cup sweet milk
- 5 cups flour

Prepare fruits and nuts and dredge in two cups flour. Set aside. Cream butter and sugar. Add jam and spices and mix together. Add 1 1/2 cups flour. Add well-beaten eggs. Alternate adding 1 1/2 cups flour with milk and soda. Mix all together in LARGE bowl or soup pot. Add wine. Baking pans can vary in size. This recipe will fill a tube pan and 3/4 of a bread loaf pan. Do not fill beyond 3/4 inch from top. Line the pans with brown paper. Bake in 300 degrees oven until toothpick comes out clean. Baking time uncertain—1 1/2 to 3 hours according to size of pans.

This may take several hours to prepare at the first try. You may scissor-cut the fruits the evening before.

To store—wrap in cheesecloth soaked in wine or grape juice. Keep moist with a little cherry, bourbon, or brandy poured on the cake periodically. Keep in plastic wrap out of refrigerator for months.



MRS. STEWART'S DATE AND NUT CAKE

Betty Rickard

3/4 lb. cup up dates
1 tsp. baking soda
1 cup boiling water
1 cup brown sugar
1/2 cup butter
1 egg
1 tsp. vanilla
14 tsp. salt
1 1/2 cups sifted flour
1 cup chopped nuts

Shake soda over dates; cover with boiling water. Cream butter; add brown sugar, egg, vanilla, and salt. Then add flour and beat until smooth. Pour into the lukewarm date mixture and add nuts. Bake in a 9x13 Pyrex pan for 40 minutes at 350°. Do not peek!

RED CAKE

Marilyn Lowe

2 oz. red food color
3 tbsp. Nestles milk drink
1/2 cup crisco
1 1/2 cups sugar
2 eggs
1 cup buttermilk
1 1/2 cups cake flour
(sifted 3 times)
1 tsp. vanilla
1 tsp. soda
1 tsp. vinegar

Mix red food color with 3 tbsp. Nestles milk drink and set aside. Cream together crisco and sugar. Add two eggs and red mixture and mix thoroughly. Add alternately the buttermilk, cake flour and vanilla. Add soda dissolved in 1 tsp. vinegar. Bake in large pan 350° about 30 min. (See Red Cake Frosting page 98)

✓ EASY CHOCOLATE CAKE

Rae Whitney

"This one is a winner! No eggs, no milk and apparently fool-proof. A rich and moist cake dandy for picnics and church suppers because of its extra size and speedy, easy manufacture."

3 cups flour
2/3 cup cooking oil
2 tsp. vanilla
1 tsp. salt
6 tbsp. cocoa (Hershey's unsweetened)
2 cups warm water
2 cups sugar
2 tsp. vinegar
2 tsp. soda

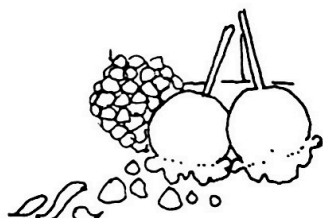
Put everything in a bowl and mix until smooth. Bake 1/2 hour at 375°. Voila!

STRAWBERRY SHORTCAKE

Rae Whitney

"My grandmother's recipe for old-fashioned shortcake."

1 1/2 cups flour
 SCANT 1/2 cup butter
 1 1/2 tsp. baking powder
 Milk to make right
 consistency—about 1/2 cup
 Strawberries
 Sugar



Mix butter with flour and baking powder until the mixture is crumbly. Add all milk at once, mixing sparingly with pastry mixer or fork. Do not overwork or it will lose its tenderness. Pile dough in middle of greased and floured cake tin. Press and shape with a spoon until about 6 or 7 inches across and about 1/2 to 1 inch thick. Bake about 15 to 20 minutes in a hot oven—450°. Remove and split while hot, buttering the cut surfaces.

Crush fresh strawberries with sugar and let stand in refrigerator. When cake is ready, spoon half the chilled berries onto the bottom half, top with the upper half of the cake and spoon on remaining berries. Pile on whipped cream for the ultimate in desserts.

PINEAPPLE UPSIDEDOWN CAKE

Mrs. Mack. B. Swearingin

8 tbsp. butter or 1/4 lb. oleo
 1 cup brown sugar
 5 or 6 slices pineapple OR
 2 cups diced pineapple
 1 cup chopped nuts, if desired

3 eggs
 1 1/2 cups white sugar
 1/2 cup pineapple juice
 1 1/2 cups flour
 1 1/2 tsps. baking powder
 1/4 tsp. salt
 1/2 tsp. vanilla

In a heavy skillet, melt butter or oleo and add the sugar. When mixture is bubbling and smooth add nuts and pineapple. Remove from fire.

Separate eggs, beat yolks in mixing bowl. Add sugar and cream well. Add pineapple juice. Combine flour, baking powder and salt. Sift dry ingredients in small amounts into egg mixture stirring after each addition. Add vanilla. Beat the egg whites until they peak. Fold into the batter. Pour batter over sugar and pineapple. Bake at 450° for 5 minutes, then at 350° until a tester comes out clean, about 40 minutes.



PUMPKIN SPICE CAKE

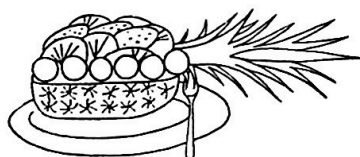
Sue Aleo

1/2 cup shortening
 1/2 cup sugar
 1 cup brown sugar
 2 eggs
 2 1/2 cups flour
 1/2 tsp. ginger
 1/2 tsp. allspice
 3 tsp. baking powder
 1/2 tsp. salt
 1/4 tsp. soda
 1 1/2 tsp. cinnamon
 3/4 cups sour milk or
 buttermilk
 3/4 cup pumpkin
 1/4 cup chopped walnuts

Cream shortening and sugar; beat in eggs one at a time.

Combine and add to sugar and shortening mixture.

Bake in 9x11 in. pan for 25 minutes at 350°.

**PEANUT-BUTTER CUPCAKES**

Nita Ward

1/2 cup peanut butter
 1/3 cup shortening
 1 tsp. vanilla
 1 1/2 cup brown sugar
 2 eggs
 2 cups sifted flour
 2 tsp. baking powder
 1/2 tsp. salt
 3/4 cup milk

Cream peanut butter, shortening and vanilla. Gradually add sugar, beating till light and fluffy. Add eggs one at a time, beating well after each. Add dry ingredients, sifted together, alternately with milk. Place paper bake cups in muffin pans and fill 1/2 full. Bake in 375° oven for about 20 minutes. Frost with peanut butter and sift confectioners sugar over top of each. Makes 2 dozen.

SOUR CREAM POUND CAKE

Annie Laurie Lee

"This is easy and good."

1 c. butter (or margarine)
 3 c. sugar
 6 egg yolks, beat thoroughly
 1 t. vanilla
 1/4 t. soda
 3 c. flour
 1 c. sour cream
 6 egg whites

Cream butter and sugar. Add egg yolks, vanilla and soda. Add in small amounts flour and sour cream. Beat egg whites until stiff and fold into batter. Bake for 1 hr. at 325°. Makes 1 cake in angel food pan, or three loaf pans. Cook a little longer in angel food pan.

PUMPKIN CAKE

Cathy David

"This cake stays moist for days."

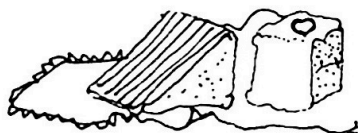
- 2 cups flour
- 2 tsp. baking soda
- 1/2 tsp. salt
- 2 tsp. cinnamon
- 2 cups sugar
- 4 eggs
- 1 cup liquid shortening
- 2 cups canned pumpkin

Mix dry ingredients in a small bowl. Cream sugar and eggs in a large bowl. Add the flour mixture and blend. Add shortening and pumpkin to mixture and pour into tube pan. Bake 1 hour at 350°. Icing for Pumpkin Cake may be found on page 97.

MOCHA PECAN TORTE

B. Murray

- 7 eggs, separated
- 1 cup sugar
- 1 tbsp. instant coffee
- 1/2 lb. pecan meats
- salt
- 1/4 lb. marshmallows
- 2/3 cup strong coffee
- 2 cups heavy cream, whipped



Beat egg yolks with sugar until they are thick and lemon-colored. Combine dry coffee and nuts. Fold into egg yolk mixture alternately with the stiffly beaten egg whites, to which salt has been added. Oil 2 round cake tins, line with waxed paper. Oil again. Pour batter into pans. Bake 20 minutes at 350°. When cool remove from tins and take off paper. Melt marshmallows and add coffee, in a double boiler. Chill thoroughly and fold in whipped cream. Spread between layers and over sides of cake. Serve from a cake stand at the table.

BANANA LOAF

Ruth Campbell

- 1/2 cup oleo
- 1 cup white sugar
- 2 eggs
- 2 cups flour (1 whole wheat and 1 all purpose)
- 1 tsp. soda
- 1 tsp. salt
- 2/3 cup hot water
- 1 cup mashed bananas
- 1/2 nuts

Cream oleo and sugar. Add eggs and beat. Sift dry ingredients together. Blend together flour mixture with oleo, sugar and eggs, alternately with bananas and water. Add nuts. Turn into a greased 9x5x3 in. pan and bake for 1 hour at 325°.

CARROT CAKE

Susan Tisch Winters

2 cups sugar
2 tsp. soda
2 tsp. cinnamon
1/4 tsp. salt
1 1/2 cup vegetable oil
3 cups grated carrots
4 eggs
2 cups sifted all purpose flour
Nuts—optional

Mix sugar and oil. Add sifted dry ingredients and carrots. Add eggs one at a time, beating well after each. If desired, add nuts and blend. Pour into 3 8" or 2 9" well oiled pans. Bake 30 minutes at 350°.

ICING

1 8 oz. pkg. cream cheese
1 box confectioner's sugar
1 cup chopped nuts
1 stick oleo
1 tsp. vanilla

Cream oleo and cream cheese. Add sugar, nuts and vanilla.

BANANA CAKE

Marjorie Bernt

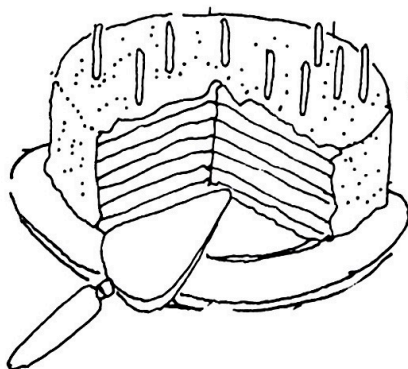
"This is the quickest cake recipe I know. It produces a rather moist cake which keeps very well."

1 1/4 c. sifted flour,
mixed with —
1/2 t. baking powder
1/4 t. soda
1/4 t. salt
1/2 c. shortening
1 c. sugar
2 eggs, well beaten
1 c. well mashed bananas
(2 medium bananas)
1/2 t. almond flavoring

Melt the shortening in a saucepan, add the bananas, sugar, egg, and almond flavoring, in that order. Mix together very well and add the flour mixture. Bake in a 350° oven, either in a square pan for about 50 minutes, or in two layers for 30 minutes. Decorate with a simple white icing flavored slightly with almond, and sprinkled with chopped almonds.

There are two interesting variations:

1. Substitute baby-food prunes for the bananas and flavor with 1/2 t. cloves and 1/2 t. allspice.
2. Substitute apple sauce for the bananas and flavor with two squares of melted chocolate and 1 t. vanilla. Chopped walnuts may be added to either of these variations.



DYMPLE'S ANGLEFOOD CAKE

Dr. J. Ralph Murray

"Low in calories. Work, but worth it."

1 cup cake flour
 1 1/2 cups sugar
 12 large egg whites
 1 tsp. cream of tartar
 1 tsp. vanilla
 pinch of salt

Beat egg whites until foamy and add cream of tartar. Sift sugar 5 times, flour 5 times, together 5 times. Continue beating whites to a peak but not too dry. Add sugar and flour gradually, folding in lightly. Add vanilla. Rinse pan in cold water. Shake until dry. Pour batter in and place pan in cool oven. Set oven temperature at 250°. Test with toothpick.

SYRIAN NUTMEG CAKE

Mary Casciato

2 cups brown sugar
 2 cups sifted flour
 1/2 cup butter
 1/2 tsp. salt
 1 tsp. ground nutmeg
 1 tsp. soda
 1 cup sour cream
 1 egg
 1/2 cup chopped nuts
 (almonds, cashews, walnuts)

Combine sugar, flour, butter, salt and nutmeg in mixing bowl. Blend until mixture is crumbly. Butter 9-inch square cake pan. Spoon in half of crumb mixture. Stir soda into sour cream. Mix into remaining crumb mixture along with egg. Pour batter over crumbs and sprinkle with nuts. Bake 40-45 minutes or until done at 350°. Serves 9.

MOCK FRUIT CAKE

B. Murray

1 1/3 cups sugar
 1 cup grated carrots
 1 cup raisins
 1 tbsp. shortening
 1 1/3 cups water
 1/2 tsp. cloves
 1/4 tsp. allspice

Combine and cook for 20 minutes. Cool.

2 cups flour
 1 1/2 tsp. soda
 2 cups nuts

Add.
 Bake one hour at 275°.



DUMP CAKE

B. Murray

In shallow 2 qt. baking
dish put:
1 can (3 1/2 oz.) drained
pineapple tidbits
1 can cherry pie filling
1 c. chopped nuts

Sprinkle over it:
1/2 box yellow cake mix
Dot with:
1/2 c. butter

Bake in 350° oven for 50 min. or until
crusty and golden. Serve with cream or
ice cream.

Serves 6 to 8



MARSHMALLOW TORTE

Ruth Bell

36 large marshmallows
1 pkg. jello
1 pt. whipped cream
1 pt. well drained fruit

Melt marshmallows and milk in a
double boiler. Add jello. Stir well. Cool.
Add whipped cream and fruit. Put in a
graham cracker crumb lined pan. Chill.

CHERRY NUT LOAF

Margery Day Snow

1/2 cup candied cherries—
well drained
1/4 cup citron
1 cup nuts
3 egg whites
1/4 cup granulated sugar
1 3/4 cups sifted
cake flour
2 tsps. double acting
baking powder
3/4 tsp. salt
2/3 cup sugar
1/2 cup shortening
1 tsp. almond extract
2/3 cup milk

SUGAR GLAZE:

Blend 3/4 cup confectioner's
sugar with 3 to 4 tsps. water.

The cherries, citron and nuts should be
very finely chopped. Mix these with a
fork. With electric mixer at high speed
beat egg whites until foamy. Add 1/4
cup sugar, beating only until mixture
stands in soft peaks. Set aside. Into
large mixer bowl, sift flour with next
three ingredients; drop in shortening;
pour in milk and extract. With mixer at
low to medium speed, beat one minute,
scraping bowl as necessary. Add egg
white mixture; beat two minutes longer.
Fold in fruits. Turn into 9 x 5 x 3 loaf
pan which has been greased, lined with
waxed paper and greased again. Bake
for 65 minutes. Cool in pan for 15
minutes. Remove from pan, peel off
paper and cool on rack. Frost with
glaze. Let stand overnight before
slicing.

KRUMKAKER (CURLED CAKES)

Alf Hanson

1/2 cup dairy sour
cream, whipped
1 egg yolk
2 tbsp. sugar
1 drop lemon extract
1/2 cup sifted
all-purpose flour

Combine all ingredients in order given. Put 1 tsp. of butter in the center of a preheated krumkake pan. Close the lid and cook for a few minutes, turning the pan once to brown on both sides. Roll the cake while still hot around the handle of a wooden cooking spoon.

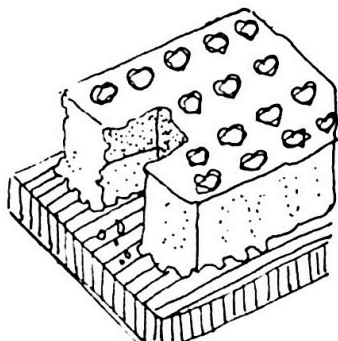
Makes 12 to 16

Pans can be bought in specialty hardware stores.

CREAM CHEESE CAKE

Ginny Stanton

graham cracker crust
1 lb. cream cheese
2 cups powdered sugar
2 pkgs. "Dream Whip"
Fruit pie filling
(I use cherry)



Line 9x13 cake pan with graham cracker crust.

Beat cream cheese; and sugar until creamy. Prepare the dream whip according to package directions and combine it with the cheese and sugar. Pour into crust and top with pie filling. Refrigerate for at least 4 hours before serving.

KERSTINKAKA

"Quick and easy cake and quite popular in Sweden."

3 eggs
1 1/2 cups sugar
1 tsp. baking powder
1 1/2 cups flour
5 tbsps. butter
20 sliced almonds
ground peel of 1 lemon

Melt butter and let cool. Beat eggs and sugar—the less you beat the better. Add fruit peel. Sift flour and baking powder into mixture and add butter. Stir only until ingredients are mixed. Pour into greased pan that holds about 1 1/2 quarts and sprinkle with almonds. Bake at 350-400° for 30 to 40 minutes.

LEMON TORTE

Ruth Bell

6 eggs
 1/2 tsp. vinegar
 2 3/4 cups sugar
 juice and grated rind
 of two lemons
 1 pt. whipping cream



Combine egg whites and vinegar. Beat until very stiff while slowly adding 2 cups of the sugar. Spread on brown paper on cookie sheet. Beat egg yolks until thick. Add 3/4 cup of sugar and lemon juice and rind. Cook in double boiler until thick. Spread 1/2 pint whipped cream on meringue. Then spread filling on top and spread with other 1/2 pint whipped cream. Chill 12 hours.

COCONUT PARTY TORTE

Pat Hauser

"Use this for that extra special birthday cake."

1 cup flour
 1 tbsp. baking powder
 3/4 tsp. salt
 2 cups graham cracker
 crumbs
 3/4 cup butter
 1 1/2 cups sugar
 1 1/2 cups coconut
 1 tsp. vanilla
 1 1/4 cups milk
 4 stiffly beaten egg whites
 1 1/2 cups whipping cream

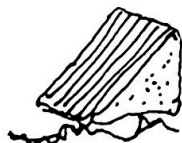
Sift flour, baking powder and salt together, add graham cracker crumbs. Cream butter and sugar, stir in coconut and vanilla. Add dry ingredients alternately with milk. Fold in the egg whites. Bake in two 8x8 square or 9" round greased and floured pans at 375° for 30-35 minutes.

Whip cream, sweeten and flavor with vanilla. Spread between and on top of layers. Extra coconut sprinkled on top is nice.

SCHAUM TORTE

Honora M. Noyes

1 1/2 cups granulated sugar
 6 egg whites
 1 tsp. cream of tartar
 1 tsp. vanilla
 fruit such as frozen
 strawberries
 whipped cream



Beat the egg whites until stiff. Slowly beat in the sugar, cream of tartar and vanilla. Pour into a greased spring-form pan or into a greased pyrex pie pan. Bake at 300° for 60 minutes. Remove from oven and cool. When cool, lift off top and fill with fruit. Add whipped cream. Replace top of torte. Cut in wedges as a pie.

Serves 6-8.

APRICOT SCHAUMTORTE

Marjorie G. A. Bernt

"Takes a long time to make but it is elegant and delicious."

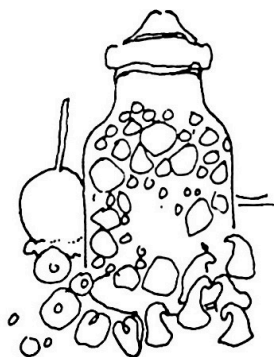
1 c. apricot puree*
 1/4 c. sugar
 1/2 c. apricot juice
 4 eggs, separated
 1 1/2 pkgs. unflavored
 gelatine
 2 pkgs. lady fingers
 Brandy
 Nutmeg

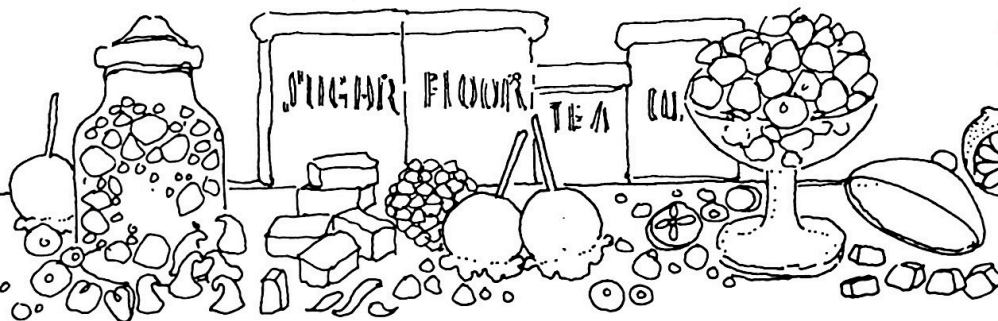
Line bottom of a spring form pan with aluminum foil (this stays and the torte can be served on the form bottom). Grease sides slightly and line with wax paper. Cover bottom with split lady fingers. Soak gelatine in apricot juice and heat until well dissolved. Cool. Add brandy and nutmeg to apricot puree. How much is used is a question of taste, but it should taste strongly because it is diluted with cream, etc. I used about 4 to 5 T. of brandy and 1 t. of nutmeg. Beat the yolks with the sugar over boiling water until pale in color and thickened. Whip cream. Beat egg whites until stiff but not dry. Stand bowl with egg yolks in cold water or on ice, and add the apricot puree to the yolks. Then fold in whipped cream. Add the dissolved gelatine—slowly, stirring all the time. Stir until the mixture thickens and begins to hold shape a little. Then fold in whites of egg, and stir gently.

Pour the mixture into spring form carefully. Cover top with halves of lady fingers, in star design, pressing down into the mixture a little. Chill 4 to 5 hours or longer.

Half an hour before serving, decorate top with sprinkles, and whipped cream, and keep in refrigerator until needed. Serves 8 - 10

*I use a can of peeled apricots and pass the drained and stoned fruit through a sieve.





FROSTING AND CANDIES

WHITE SHORTENING ICING

Margaret Brady

"This is very good on a white cake which has had 2 oz. semi-sweet chocolate grated and folded into batter."

- 1 egg white
- 1/2 cup shortening
- 2 cups confectioner's sugar
- 2 tbsp. milk
- 2 tbsp. butter
- 2 tsp. vanilla
- 1/2 tsp. salt
- 2 tbsp. flour

Mix all ingredients together at high speed until peaks form.

MIRACLE FROSTING

Ginny Stanton

"Easy and fluffy!"

- 1 egg white
- 1/4 tsp. cream of tartar
- pinch of salt
- 1 cup sugar
- 1/2 cup boiling water

Beat egg white and cream of tartar until stiff. Add salt, sugar and boiling water and beat until spreading consistency. Cut with wet knife.

RED ICING

Nita Ward

(Use with Red Earth Cake)

- 1 box powdered sugar
- 3/4 stick butter or oleo
- 3 tbsp. cocoa
- 3 tbsp. hot coffee
- 1 tsp. vanilla
- 1 tsp. red food coloring

Mix together until well-blended.

ORANGE FROSTING OR FILLING (See Pumpkin Cake)

Nita Ward

1 cup orange juice
2 tbsp. corn starch
dash salt
1 tsp. lemon juice
2/3 cup sugar
1 tbsp. butter
1/4 tsp. grated orange
2 tbsp. water
1 egg yolk

Cook all ingredients except egg yolk together until clear. Then beat egg yolk and add some of the filling to it before adding the yolk mixture to hot filling. Cook a minute longer together.

BROILED ICING FOR OATMEAL CAKE

Nancy Walton

1/4 cup packed brown sugar
1/2 cup sugar
1 cup flaked coconut
1 cup chopped nuts
1 tbsp. butter
1/4 cup light cream
1/4 tsp. vanilla

Combine first 6 ingredients. Heat until bubbly. Stir in vanilla.



ICING FOR PUMPKIN CAKE

Cathy David

"Helps keep pumpkin cake moist for days."

1/2 cup butter or margarine
3 oz. package cream cheese
1 tsp. vanilla
2 cups confectioner's sugar
1 cup chopped pecans
(if desired)

Cream butter or margarine and cream cheese. Add vanilla and confectioner's sugar. Ice cake when completely cool.

FROSTING

(Use with Mocha Oatmeal Cake)

3 tbsp. oleo
2 tbsp. reserved coffee
2 cups xxx sugar
dash salt

Beat until smooth.

RED CAKE FROSTING (Use with Red Cake)

Marilyn Lowe

8 tbsp. Crisco
1 stick white oleo (1/2 cup)
1 cup granulated sugar
3 tbsp. flour
3/4 cup milk (room temp.)
1 tsp. vanilla

Cream Crisco, oleo and sugar together. Add flour 1 tbsp. at a time. Add milk gradually beating constantly. Add vanilla. Continue beating until right for spreading.
Put frosted cake in refrigerator to set.

NO-COOK MARSHMALLOW FROSTING

Barbara Lindsay

"Foolproof—Tasty—Easy. . . President Murray would have liked a bowl full!"

1/4 tsp. salt
2 egg whites
1/4 cup sugar
3/4 cup Karo Syrup—
Red label
1 1/4 tsp. vanilla

Add salt to egg whites and beat with electric mixer or rotary beater until mixture forms soft peaks. Gradually add sugar, 1 tsp. at a time, beating until smooth and glossy. Slowly add Karo, beating thoroughly after **each** addition until firmly peaked. Fold in vanilla. Tint if desired.

Enough for 2 9" layers.

CHOCOLATE FROSTING FILLING FOR ANGEL FOOD CAKE

Virginia Northrup

1 pkg. (6 oz.) semi-sweet
chocolate morsels
1/2 cup milk
16 marshmallows
1 cup heavy cream, whipped

Melt chocolate, milk, and marshmallows in top of double boiler. Remove from heat and chill well. Fold in cream. Yield: 3 1/2 cups frosting. Cut large angel food cake into 3 layers. Put together with this filling. Hold in freezer or refrigerator until needed. Makes 12 generous servings.

RUM-DUMS

Mildred VanNess Hildreth

"Will keep indefinitely—if well hidden,"

2 cups Vanilla wafers—crushed
1 cup chopped pecans
2 tbsp. corn syrup
2 tbsp. cocoa
1 cup 4X sugar
1/3 cup rum, bourbon or sherry

Combine all ingredients except 4X sugar. Roll into balls about one inch in diameter. Roll in sugar. No baking.

PEANUT BUTTER LOGS

B. Murray

"Makes 1 lb. A homemade candy you don't have to cook."

1 cup chunk-style peanut butter
2 tbsp. butter or margarine
1 1/4 cups sifted confectioner's sugar
3 cups crisp rice cereal
chopped peanuts

In mixing bowl, blend together peanut butter and butter; stir in confectioner's sugar. Add cereal, mixing well, crushing slightly. Shape into three logs, 7x1 1/4 inches. Pat peanuts over logs. Wrap in foil or clear plastic wrap. Chill. Slice 1/2 inch thick.

ICED ALMONDS

Donna Rochin

1 c. whole blanched almonds
1/2 c. sugar
2 T. butter
1/2 t. vanilla
3/4 t. salt

Heat almonds, sugar and butter in heavy skillet over med. heat, stirring constantly until almonds are toasted and sugar is golden brown and clear. (like peanut brittle) Stir in vanilla. Spread nuts on sheet of alum. foil; sprinkle with salt. Cool; break into clusters of 2 or 3 nuts.

TWO FLAVOR FUDGE

Harriet Silver Cooper

2 cups brown sugar
1 cup white sugar
1 cup evaporated milk
1/2 cup butter
1 jar marshmallow cream
1 6 oz. pkg. butterscotch bits
1 6 oz. pkg. semi-sweet chocolate bits
1 tsp. vanilla
nuts—if desired

Combine sugar, milk and butter and bring to a full boil over moderate heat, stirring often to soft ball stage. Add remaining ingredients and blend. Pour into buttered pan and chill until firm.

BROWN SUGAR FUDGE

MaryJo Board

2 cups brown sugar
1 cup sugar
1/2 cup milk
1 tsp. vanilla
1/2 cup nuts, or 3 tbsp.
peanut butter, or 1/2 cup
coconut (optional)

Bring brown sugar, sugar and milk to a soft ball stage. Remove from heat and beat in the vanilla. Add any of the optional ingredients, if desired.

RICH PRALINES

B. Murray

- 2 1/2 cups granulated sugar
- 1 tsp. baking soda
- 1 cup buttermilk
- 1/4 tsp. salt
- 3 tbsp. butter or margarine
- 2 1/3 cups pecan halves
- 2/3 cup perfect pecan halves



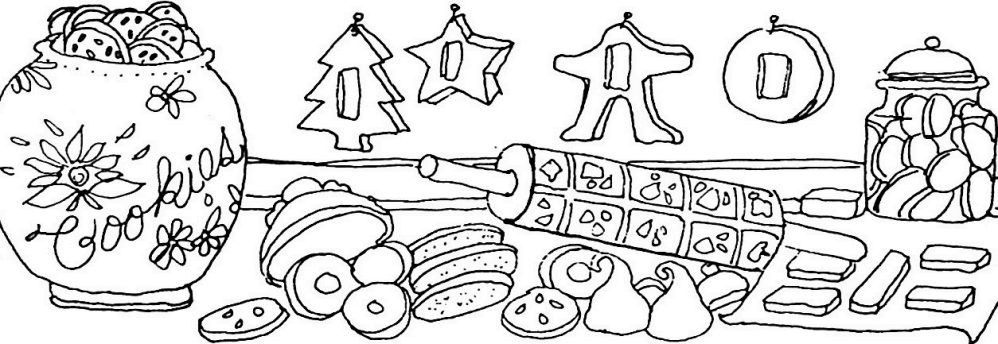
Use large pan (8 qts) and mix first four ingredients. Put candy thermometer in place. Cook over high heat 5 minutes or to 210° F., stirring frequently and scraping bottom. Add butter and 2 1/3 cups nuts. Cook, stirring continuously and scraping bottom and sides of kettle, until a little mixture in cold water forms a very soft ball (about 5 minutes or to 230°F.). Remove from heat. Stand by while mixture cools slightly—just a minute or two. Then beat with spoon until thickened and creamy. Immediately drop by tablespoonfuls onto waxed paper, aluminum foil, or greased cookie sheet. Dot with 2/3 cup pecan halves.

COFFEE CARAMELS

B. Murray

- 1 1/2 cups light cream
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup light corn syrup
- 4 tbsp. butter or margarine
- 2 tbsp. instant coffee powder
- 1 tsp. vanilla

Line a 9x5x3 inch pan with foil; butter bottom and sides lightly. In 2 quart saucepan, combine cream, sugars, corn syrup, butter and coffee powder. Cook, stirring constantly, over low heat until sugars dissolve. Cook over medium heat, stirring occasionally, to firm ball stage, 248°. Remove from heat; stir in vanilla. Turn into prepared pan. Cool. Yield: 36 one-inch pieces. Cover each piece with clear plastic wrap for longer storage.



COOKIES

SOUR CREAM CASHEW DROPS

Sue Aleo

- 1/2 cup butter
- 1 cup brown sugar,
packed
- 1 egg
- 1 tsp. vanilla
- 2 cups flour
- 3/4 tsp. baking powder
- 3/4 tsp. soda
- 1/4 tsp. salt
- 1/2 cup cultured
sour cream
- 1 1/2 cups chopped,
salted cashews

Cream butter, add sugar gradually. Beat in egg and vanilla. Blend in dry ingredients, sour cream and nuts. Drop from teaspoon onto greased cookie sheet. Bake at 350° for 10 minutes. Frost.



FROSTING:

- 1/4 cup butter
- 2 tbsp. hot water
- 3 cups powdered sugar
cream

Brown butter, remove from heat, stir in sugar and water. Add enough cream to make spreading consistency. Yields 8 dozen.

SPRITZ COOKIES

Julia Knox

- 1 cup butter or nucco
- 1/2 cup sugar
- 1 egg yolk
- 2 cups flour
- 1/2 tsp. baking powder
- dash of salt
- 1 tsp. almond

Mix all ingredients thoroughly. Put through cookie press and shape. Bake at 375° for 7-8 minutes.

SUGAR COOKIES ROXANNE

Nancy Walton

2 eggs
 2/3 cup oil
 2 tsp. vanilla
 1 tsp. grated lemon rind
 3/4 cup sugar
 2 cups flour
 2 tsp. baking powder
 1/2 tsp. salt
 1/2 cup nuts

Beat eggs well. Stir in oil, vanilla, and grated lemon rind. Blend in sugar until mixture is thickened. Sift flour, baking powder and salt. Also add nuts. Drop by teaspoonfulls, 2" apart and flatten with a glass dipped in sugar. Bake at 400° for 8-10 minutes. Yield: 3 dozen

CHOCOLATE BANANA DROPS

Ruth Campbell

2 1/4 cup sifted flour
 2 tsp. baking powder
 1/4 tsp. soda
 1/2 tsp. salt
 2/3 cup shortening
 1 cup granulated sugar
 2 eggs
 1 tsp. vanilla
 1 pkg. semisweet chocolate
 pieces, melted
 1 cup mashed ripe bananas

Sift together flour, baking powder, soda and salt. Mix shortening with sugar, eggs and vanilla; until creamy. Mix in chocolate; then mix in flour mixture. Alternately with bananas. Drop by teaspoonfulls 1 1/2" apart, onto ungreased cookie sheet. Bake 12 - 15 minutes at 400°

LEMON BARS

Sue Aleo

2 cups flour
 1 cup butter
 1/2 cup powdered sugar
 4 eggs
 2 lemons
 2 cups sugar
 4 tbsp. flour
 1/4 tsp. salt

Cream together 2 cups flour, butter and powdered sugar and pat in a 9x13" pan. Bake 20 minutes at 350°.

Beat eggs. Add juice of two lemons, sugar, flour, salt. Pour over baked crust. Bake 25 minutes at 350°. Cool and frost with Butter Icing.

FROSTING:

1/3 cup butter
 3 cups sifted powdered
 sugar
 3 tbsp. cream cheese
 (Philadelphia Cream)
 1 1/2 tsp. vanilla

Mix well all ingredients and frost.

TEA COOKIE BARS

MaryJo Board

1 1/2 cup graham
cracker crumbs
1 cup chocolate chips
1 cup chopped walnuts
1 cup flaked coconut
1 can Eagle Brand milk
1/4 lb. butter

Melt butter in 9x12 pan (preferably aluminum). Add in layers the graham cracker crumbs, chocolate chips, walnuts, coconut and milk. Bake at 350° for 30 minutes in aluminum pan and 25 minutes in pyrex. Cool for 1/2 hour in pan and cut into squares, serve.
Yield: 24 bars

PUMPKIN COOKIES

1 cup shortening
1 cup sugar
1 cup pumpkin
1 egg
2 cups flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
1 cup raisins

Cream shortening, sugar and pumpkin. Add egg and mix well. Add sifted dry ingredients and raisins. Drop from spoon or ice cream scoop onto greased cookie sheet and bake at 375° for 10-12 minutes.

Yield: four to five dozen.

FROSTING:

3/4 tsp. vanilla
3 tbsp. butter
4 tsp. milk
1/2 cup brown sugar
1 cup powdered sugar

Cook butter, milk and brown sugar until dissolved. Cool and add powdered sugar and vanilla. Spread on warm cookies.

Delicious !

GINGER SNAPS

Sue Beehler Johnston

"Double the recipe—they're so good."

3/4 cup margarine
1 cup sugar
1/4 cup molasses
1 egg
1 tsp. ginger
2 cups flour
1/4 tsp. salt
2 tsp. soda
1 tsp. cinnamon

Mix all the ingredients together and roll into 1 inch balls. Roll in granulated sugar. Bake at 375° for 12-15 minutes.

QUICK BROWNIES

B. Murray

"You can make these while breakfast is cooking!!!"

1/2 cup butter
 2 squares chocolate
 1 cup sugar
 1/2 cup flour
 2 beaten eggs
 1 tsp. vanilla
 3 tbsp. hot water
 nuts if desired

In 2 quart saucepan melt butter and chocolate squares. Mix in well the remaining ingredients adding the hot water last and bake at 375° 20-25 minutes. These are moist and gooey.

BUTTER BINGO SQUARES

B. Murray

1/2 c. oleo
 1 cup brown sugar
 1 egg
 1 tsp. vanilla
 1 1/4 cup flour
 1/2 tsp. soda
 1/2 tsp. salt
 1 3/4 cups oats

Cream oleo with brown sugar. Add egg and vanilla. Beat until fluffy and stir in dry ingredients. Press 2/3 of mixture into 9 x 9 buttered pan. Spread with chocolate filling.

Add 1/4 cup oats to cookie dough that is left. Make it crumbly. Sprinkle on cookies and bake 25-30 minutes at 350°. Cool and cut into squares.

CHOCOLATE FILLING:

2 tbsp. butter
 6 oz. chocolate bits
 5 1/3 oz. can
 evaporated milk
 1/4 cup sugar
 1/4 tsp. salt
 1/2 cup pecans

Combine ingredients in saucepan. Bring to rolling boil. Add 1/2 cup chopped pecans. Cool and spread.

Yields 36 squares

✓ **JAN HAGEL COOKIES***Rosemary Molloy*

1 cup margarine
 1 cup sugar
 1 egg, separated
 2 cups flour
 1/2 tsp. cinnamon
 1 tbsp. water
 1/2 cup very finely
 chopped walnuts

Heat oven to 350°. Lightly grease pan 15 x 10 1/2 x 1 (jelly roll pan). Mix margarine, sugar and egg yolk. Stir in flour and cinnamon. Pat into pan. Beat water and egg white until frothy. Brush over dough and sprinkle with nuts. Bake 20 to 25 minutes or until very lightly browned. Cut immediately into finger-like strips. Makes 50 3" x 1" strips.

✓ **CARAMEL BROWNIES**

Joan Lester

1 stick butter or margarine
 2 cups brown sugar
 1 1/2 cup flour
 2 tsp. baking powder
 1 cup nuts (optional)
 1 tsp. vanilla

Put butter and brown sugar in a heavy saucepan. Heat to boiling, stirring constantly. Cool to lukewarm. Beat eggs and add one at a time, add vanilla. Sift in dry ingredients. Add nuts. Bake for 35 minutes. Let cool before cutting into squares.

DOROTHY'S COOKIES

Margaret Brady

1 1/2 cups white sugar
 1 cup butter or margarine
 2 eggs
 2 cups flour
 1/2 tsp. salt
 1 tsp. soda
 1 cup rolled oats
 1/2 cup coconut
 3/4 cups chopped nuts
 2 cups chopped dates
 2 cups chopped raisins
 1 tsp. vanilla

Cream sugar and butter. Beat in eggs and vanilla. Mix flour, salt and soda together. Add to creamed mixture. Add oats, coconut, nuts and dates or raisins. Drop by teaspoon on a greased baking sheet. Bake at 350° for about 10 minutes.

Yield: About 6 dozen cookies.

RAISIN AND DATE COOKIES

Wilhelmina Newfield

1/2 lb. raisins
 1 cup chopped dates
 1 cup water
 1 cup nuts
 1 tsp. salt
 1 tsp. soda
 2 3/4 cups flour
 1/2 cup sugar
 1 cup shortening
 2 tsp. vanilla
 3 eggs (well beaten)
 cinnamon

Bring raisins, chopped dates and water to a boil, let boil about 5 minutes, let cool. Cream sugar, shortening, vanilla and eggs. Add cooked fruit, nuts, salt, soda and flour well sifted together.

Make cinnamon and sugar mixture in a bowl and drop teaspoons of the soft sticky dough into it and roll around to form ball. Bake in greased cookie sheet at 375° for about 12 minutes. Makes about 5 dozen cookies.

NOTE: First time you make these cookies you'll say: "NEVER AGAIN" because they are sticky to handle. But put the refrigerator for a few hours before making small balls, you will find it much easier.

LUSCIOUS APRICOT BARS

Sally Soper

2/3 c. dried apricots
 1/2 c. soft butter or
 margarine
 1/4 c. sugar
 1 1/3 c. sifted flour
 1/2 t. baking powder
 1/4 t. salt
 1 c. brown sugar, packed
 2 eggs, well beaten
 1/2 t. vanilla
 1/2 c. nuts
 confectioners sugar

Rinse apricots; cover with water and
 boil 10 min. Drain, cool, and chop.
 Grease 8 x 8 x 2 pan. Mix butter, sugar,
 and 1 c. flour until crumbly. Pack into
 pan and bake 25 min.

Sift 1/3 c. flour, baking powder and salt.
 Gradually beat brown sugar into eggs
 and mix in flour mixture, then vanilla,
 nuts and apricots. Spread over baked
 layer.

Bake 30 min. Cool in pan. Cut squares
 and roll in confectioners sugar. Makes
 about 32 bars.

SUGAR COOKIE

Ruth Bell

"This may be used as a family cookie or rolled into smaller balls and used as a tea cookie."

1 cup shortening
 1/2 cup white sugar
 1/2 cup brown sugar
 1 egg
 1 tsp. vanilla
 1/2 tsp. salt
 2 cups flour
 2 tsp. cream of tartar
 1 tsp. soda

Cream shortening and sugar, add egg
 and vanilla and beat until fluffy. Add sifted
 dry ingredients. Roll in a ball and
 drop into sugar. Put almond, cherry or
 chocolate chip in center of each. Bake
 at 350° for approximately 10-12 minutes.

LEMON COOKIES

Ruth Bell

1/2 cup shortening
 3/4 cup sugar
 1 egg
 1 tbs. milk
 1/2 tsp. lemon extract
 1 3/4 cup flour
 3/4 tsp. cream of tartar
 3/4 tsp. baking soda
 1/4 tsp. salt
 1/2 cup raisins

Mix thoroughly shortening, sugar and
 egg. Stir in milk and lemon extract, sift
 dry ingredients and stir in. Drop from a
 spoon, flatten in criss cross with a fork.
 Bake at 400° for approximately 10
 minutes.

KOLACHE (Polish cookie)

Joan Whitlock

1 8 oz. pkg. cream cheese
1 cup margarine
2 cups flour
fruit pie filling



Mix softened ingredients well. Chill several hours. Roll in 3 rectangles about 12x12; cut each rectangle into 16 squares. Place fruit filling in center of each square. Fold corners to center and pinch tight. Bake 30 minutes in 375° oven. Sprinkle with powdered sugar when slightly cool.

The above recipe can also be used with the following fillings to make delicious appetizers.

CRABMEAT:

Crabmeat
dash of lemon juice
finely chopped celery
mushroom soup

Mix crabmeat, celery and enough mushroom soup to make the mixture moist. Follow baking directions above.

CHOPPED HAM:

chopped cooked ham
green onion
diced American cheese
mushroom soup

Mix the ingredients with enough mushroom soup to moisten. Follow baking directions.

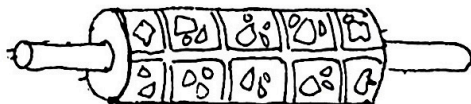
CHOCOLATE COOKIES

(made with cottage cheese)

Ruth Bell

1/2 cup sugar
1/2 cup shortening
1/2 cup cottage cheese
1 egg
1/4 tsp. vanilla
1/4 cup cocoa
1 1/4 cup flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt

Cream sugar and shortening. Add cottage cheese, egg and vanilla. Beat well. Add sifted dry ingredients. Drop by tsp. on greased cookie sheet. Bake at 350° for approximately 10-12 minutes.



BROWNIES

Margaret Greene

3/4 cup sifted flour
 1/2 tsp. baking powder
 1/3 cup butter
 2 sq. unsweetened chocolate,
 less if preferred
 1 cup sugar
 2 eggs, well beaten
 1 tsp. vanilla
 1/2 cup chopped nuts

Sift flour, then measure. Add baking powder and sift again. Add butter to chocolate and blend. Combine sugar and eggs, add to chocolate mixture, beating thoroughly. Then add flour, vanilla and nuts. Bake in greased 8 x 8 pan at 350° for 35 minutes. Cool 5 minutes before cutting into squares.

RUSSIAN ROCK COOKIES

Ginny Stanton

"A very fruity holiday cookie, easy enough for everyday."

1/2 cup butter
 1 cup brown sugar
 3 eggs
 1/4 lb. nuts, finely chopped
 1/2 lb. seedless raisins
 1/2 tsp. salt
 1 tsp. soda
 1 tbsp. cream or milk
 2 1/2 cups flour
 box of chopped dates

Mix butter and sugar together; add the eggs, one at a time, and mix in well. Dissolve the salt and soda in milk and add to mixture with the nuts. Add 1 cup of flour on top of washed raisins and add remaining ingredients. Work the mixture until all the flour is absorbed. Bake in a slow oven (350) for about 10 min.

NUTMEG COOKIE LOGS

Julia Knox

3 cups sifted flour
 1 tsp. nutmeg
 1 cup butter
 3/4 cup sugar
 3/4 cup cream
 1 egg
 2 tsp. vanilla
 2 tsp. rum flavoring

Sift together flour and nutmeg. Cream together butter, sugar and cream. Blend in egg, vanilla and rum flavoring. Add gradually dry ingredients. Mix thoroughly. Shape pieces of dough on lightly floured surface into long rolls, 1/2" diameter. Cut in 3" lengths; place on ungreased baking sheets. Bake at 350° for 10-12 minutes. Frost with butter frosting and sprinkle with nutmeg. Makes 8 dozen.

QUICK AND EASY BROWNIES

Joan Lester

15 graham crackers, crushed
 1 oz. pkg. chocolate chips
 1 tsp. vanilla
 1 can Eagle Brand milk
 1 cup nuts (optional)

Mix all together well. Spread into well greased 9 x 9 inch pan and bake about 30-35 minutes.

Cut while warm. These are very rich and should be cut into small pieces.

PECAN CRISPS

Ginny Stanton

1 cup butter
 1/4 cup powder sugar
 2 tsp. vanilla
 1 cup nuts
 2 cups flour
 1/4 tsp. salt

Cream butter—add sugar gradually. Stir in flavoring, nuts, salt and flour. Shape dough in balls. Place on greased cookie sheet. Bake at 350°-375° for approximately 10 minutes. Roll in powdered sugar while hot. Roll again in sugar when cooled.

These are very delicate cookies.

CREAMY THREE LAYER COOKIE

Ruth Bell

"A very good party or tea cookie."

FIRST LAYER:

1/2 cup butter
 3/4 cup sugar
 1/2 cup cocoa
 1 tsp. vanilla
 1 slightly beaten egg
 1 3 1/2 oz. can coconut
 2 cups vanilla wafer crumbs

Place butter, sugar, cocoa and vanilla in top of double boiler. Cook until blended. Add egg and cook 5 minutes longer. Add coconut and wafer crumbs and press mixture into 9" square baking pan.

SECOND LAYER:

3 tbsp. milk
 2 tbsp. vanilla
 instant pudding
 1/2 cup butter
 2 cups 3X sugar

Mix milk and pudding. Cream butter and add pudding mixture and sugar. Beat until smooth. Spread over first layer and let stand until firm.

THIRD LAYER:

4 oz. sweet chocolate
 1 tbsp. butter

Melt chocolate and butter together. Cool and spread on second layer. Cut into small squares and top each square with one pecan or walnut half.

CHERRY WINKS

Ginny Stanton

"Pretty to look at and delicious too!"

- 2 1/4 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3/4 cup shortening
- 1 cup sugar
- 2 eggs
- 2 tbsp. milk
- 1 tsp. vanilla
- 1 cup chopped pecans
- 1 cup chopped dates
- 1/3 cup chopped
maraschino cherries
- 2/3 cup crushed corn flakes
- maraschino cherries
for topping

Sift flour, baking powder, soda and salt together. Cream shortening and sugar together and add eggs, milk and vanilla. Beat well. Add dry ingredients; gradually; mix thoroughly and add pecans, dates and cherries. Shape into balls using one level tbsp. of dough for each cookie. Roll each ball in crushed corn flakes and place on greased cookie sheet. Top each cookie with 1/4 maraschino cherry. Bake in moderate oven (375) for 10 to 12 minutes.



RAISIN COOKIES

Martha Morrison

- 1 cup raisins
- 1 cup water
- 1/2 cup shortening
- 1 cup sugar
- 1 egg
- 2 cups flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1/2 tsp. nutmeg

Cook raisins and water for 5 minutes and cool. Set aside. Cream shortening and sugar; add egg. Mix. Add flour, soda, salt, nutmeg and raisin mixture. Spread in an 8x10 pan and cook at 350° for 35 minutes.

DATE STICKS

Sally Soper

"These keep well ONLY if well hidden."

- 1 cup dates (cut
in small pieces)
- 1 cup nuts (chopped)
- 1 cup sugar
- 1 cup flour
- 1 tsp. baking powder
- 4 tbsp. milk
- 2 eggs (slightly beaten)

Sift flour, baking powder. Gradually beat sugar into eggs; add flour and baking powder, then milk, dates and nuts. Spread in pan and bake 30 minutes, or until done at 350°. Cool in pan. Cut into stick size desired; roll in confectioners' sugar.

OATMEAL HEALTH COOKIES

Nita Ward

1/2 cup peanut oil
 1 cup honey
 2 eggs
 1/4 cup milk
 1 1/2 cups rye flour
 2 tbsp. rice polishings
 1 tsp. soda
 1/2 tsp. salt
 1 tsp. cinnamon
 1 cup raisins or cut dates
 1 2/3 cups quick oats
 2/3 cup sunflower seeds,
 cut or run through blender

Mix oil, honey, eggs and milk. Blend in flour sifted with soda, salt, cinnamon and rice polishings. Stir in oats, fruit and sunflower seeds. Drop by teaspoonfuls onto a greased pan. Bake about 10 minutes in 375° oven.



CANDY-BAR COOKIES

3/4 c. butter
 1 t. vanilla
 1/4 t. salt
 3/4 c. sifted powdered sugar
 2 T. evaporated milk
 2 c. sifted flour

Cream butter; gradually add powdered sugar, creaming well. Add vanilla, evaporated milk on top of double boiler. Blend in flour; mix thoroughly. Roll out dough, half at time, to 1/8 inch thickness. Cut into 3x1 1/2 rectangles or 2-inch squares; place on ungreased cookie sheet. Bake at 325° for 12-15 min., until lightly browned. Cool Spread 1 to 2 t. filling on each. Top with 1/2 t. icing. Decorate with pecan halves, if desired.

CARAMEL FILLING:

1/2 lb. light-colored
 candy caramels
 1/4 c. evaporated milk
 1/4 c. butter
 1 c. sifted powdered sugar
 1 c. pecans, chopped

Caramel filling: Combine caramels and evaporated milk on top pf double boiler. Heat until caramels melt, stirring occasionally. Remove from heat. Add butter and powdered sugar. Mix well. Stir in pecans. Keep over hot water.

CHOCOLATE ICING:

1 c. (6 oz. pkg.) semi-sweet
 chocolate pieces
 1/4 c. evaporated milk
 2 T. butter
 1/2 c. sifted powdered sugar
 1 t. vanilla

Chocolate Icing: Melt chocolate pieces with evaporated milk over low heat. Stir in butter, vanilla and powdered sugar. Makes 3 dozen

CASHEW NUT COOKIES

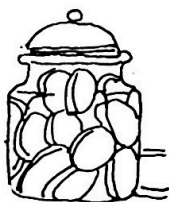
Mrs. Elbert W. Ryerson

1/2 cup Crisco
 1 cup brown sugar
 1 egg
 1/2 tsp. vanilla
 1/3 cup sour cream
 2 cups flour
 3/4 tsp. baking powder
 3/4 tsp. baking soda
 1/4 tsp. salt
 1 3/4 cups whole
 cashew nuts

FROSTING:

1/2 cup butter, slightly
 browned
 2 cups sifted confectioner's
 sugar
 1/4 tsp. vanilla
 3 tbsp. coffee cream

Mix ingredients in order given. Drop onto greased baking sheet, about the size of a walnut. Bake 8-10 min. at 400°. Cool.



Mix ingredients together and spread over cooled cookies.

GINGER COOKIES

Pat Mix

3/4 cup spry (shortening)
 1 cup sugar
 1 cup flour
 1 egg
 4 tbsp. molasses
 1 tsp. baking soda
 1 tsp. cinnamon
 1 tsp. cloves
 1 tsp. ginger

Mix all ingredients well, roll in small balls and coat with sugar, place on ungreased cookie sheet and bake in 375° oven for 14 minutes.

CHOCOLATE MACAROONS

Mrs. David M. Crossman

"They are best when they are fresh."

1/2 cup margarine
 5 squares bitter chocolate
 2 cups sugar
 4 eggs
 2 tsp. vanilla
 2 cups flour
 2 tsp. baking powder

Melt margarine and chocolate together and add to the sugar. Beat in the eggs, one at a time, then add the dry ingredients. Form the dough into small balls, roll them in sugar and bake on a greased cookie sheet at 350° for 12-15 minutes.

HERMITS

Grace Cook

- 3 cups brown sugar
(packed)
- 1 1/3 cups of shortening
(Chicken fat is good)
- 4 eggs
- 4 tbsp. sweet milk
- 2 tsp. soda dissolved
in milk
- 2 tsp. cinnamon
- 2 tsp. cloves
- 2 tsp. nutmeg
- 4 1/2 cups flour
- 2 cups raisins, dredged
with some of the flour

Blend sugar and shortening. Add well beaten eggs. Add soda and milk and spices. Add flour and raisins. Mix by hand to mix thoroughly. Let dough stand at least three hours or over night. (can be baked at once, if you prefer). Flatten a heaping teaspoonful for each cookie. Bake at 350°.



SUGAR CAKES

Margaret Brady

- 2 cups white sugar
- 2 eggs
- 1 cup shortening
- 1/4 tsp. salt
- 1 tsp. baking soda
- 1 cup sour milk or
buttermilk
- 1 tsp. baking powder
- 4 cups sifted flour

Cream sugar, eggs, shortening and salt. Mix soda with milk. Add in flour mixture alternately with milk mixture. Drop by rounded tablespoons, 3 inches apart onto a greased cookie sheet. Sprinkle lightly with a mixture of sugar and cinnamon, (or just sugar.) Bake at 375° about 10 minutes or until lightly browned at the edges. Yield: 4 dozen cookies.

PECAN SLICES

Catherine Finter

- 1 cup sifted flour
- 1/2 cup margarine
- 2 beaten eggs
- 1 1/2 cups brown sugar
- 1/2 cup grated coconut
- 1 cup chopped pecans
- 2 tbsp. flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. vanilla

Blend together and spread in a 9x12 pan. Bake at 350° until set and not very brown.

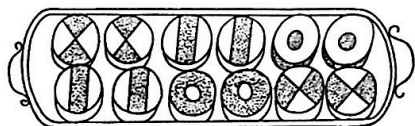
Mix the rest of the ingredients together and spread on top of baked mixture. Bake 25 minutes longer. When cool spread with 1 1/2 cups confectioner's sugar, thinned with just enough lemon juice to spread.
Makes 48 cookies.

DROP MOLASSES COOKIES

Nola Hughey

- 1 cup sugar
- 1 cup shortening
- 2 eggs, slightly beaten
- 1 cup molasses
- 1 tsp. ginger
- 1 tsp. cloves
- 2 tsp. soda in 1/2 cup boiling water
- 4 1/2 - 5 cups flour

Mix ingredients together. Drop from teaspoon. Put some sugar on your fingers and pat down the top of the cookies. Bake 10 to 12 minutes at 350°.

**SPICY BUTTER THINS**

Pat Mix

- 3/4 cup sifted flour
- 1/4 cup sugar
- 1 tsp. cinnamon
- 1 tsp. instant coffee
- 1/2 tsp. ginger
- 1 cup butterscotch morsels
- 1/2 cup butter or margarine, softened
- 1 egg
- 1/2 cup chopped salted peanuts

Sift together dry ingredients. Melt 2/3 cup morsels in top of double boiler. Stir in butter. Remove from heat. Blend in egg, sifted ingredients. Mix thoroughly. Spread batter on cookie sheet 15 1/2 x 10 1/2 lined with foil. Sprinkle nuts and remaining 1/3 cup morsels over batter. Bake 300° for 25-30 minutes, or until delicately browned. Cut into bars immediately. Remove from pan to cooling rack and peel off foil. Store in covered container. Yield: 3 doz. cookies.

**DANISH HORNS**

Joan Whitlock

"Crisp, unsweet cookie."

- 1 tsp. dry yeast
- 1 tsp. hot water
- 1 cup butter or margarine
- 2 tsp. light cream
- 1 3/4 cups flour
- orange marmalade and sugar

Dissolve yeast in water. Cream butter. Blend in dissolved yeast and cream. mixing until blended. Drop tablespoonfuls of dough on greased baking sheet. Shape into rounds. Press with finger to make dent in center and fill with marmalade. Sprinkle with sugar. Let stand in warm place 10-15 minutes. Bake at 325° for 20-25 minutes or until delicate brown.

SPECIAL K BARS

Martha Morrison

- 1/2 cup granulated sugar
- 1/2 cup Karo Syrup
(or less)
- 1 cup peanut butter
- 3 1/2 cups cereal
- 1 6-oz. pkg. chocolate bits
- 1/2 6-oz. pkg.
butterscotch bits

Combine in fry pan—boil 1 minute.
Add and blend.
Add and mix well. Put into 9 x 13 pan.
Wet hands for easy handling.
Melt together and spread as a topping.



OATMEAL CRISPIES

Joan Lester

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 3 eggs, beaten
- 1 tsp. vanilla
- 1 3/4 cup flour
- 1/2 tsp. salt
- 1 tsp. soda
- 3 cups quick oats

Cream butter and sugar, add eggs and vanilla. Beat well, add sifted dry ingredients and oats. If desired, 1 cup of nuts or raisins may be added. Shape into roll and store in refrigerator. Use as wanted. Slice about 1/4 inch thick. Bake 12-15 minutes in 325° oven.

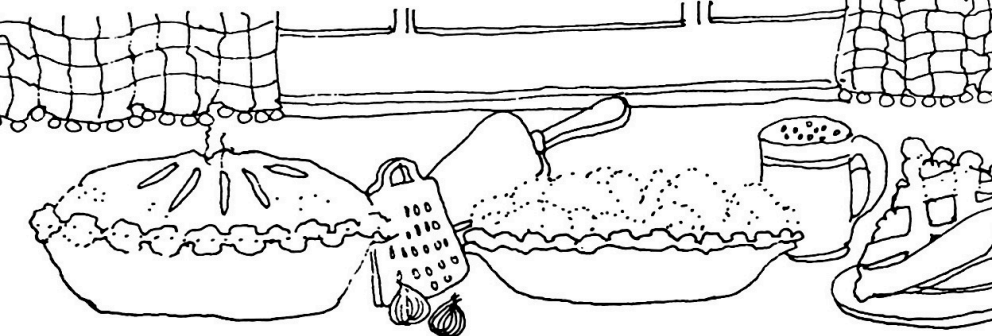


EASY BROWNIES

Barbara Brown Riley

- 1 1/2 cups flour
- 2 cups sugar
- 1 cup cocoa
- 1 tsp. baking powder
- 1 1/2 tsp. salt
- 1 1/3 cup shortening
- 4 eggs
- 2 tsp. vanilla
- 2 tbsp. corn syrup
- 1 cup chopped nuts

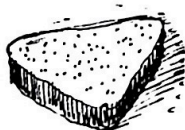
Sift dry ingredients together. Add shortening, eggs, vanilla and corn syrup. Mix thoroughly. Add nuts. Bake in greased pan for 45 minutes at 350°.



DUTCH APPLE TART

Mrs. Herbert S. Lourie

- 1 unbaked 9" pastry shell
- 7 medium tart cooking apples
- 3/4 cup to 1 cup sugar
(I use minimum or less)
- 2 tbsps. flour
- 1/2 to 1 tsp. cinnamon
- 1/4 cup cream
- 2 tbsps. butter or margarine



Pare, halve and core apples. Slice 4 halves into prepared shell making an even layer. Mix sugar, flour and cinnamon and sprinkle half over sliced apples. Arrange remaining 10 halves, cut side down, in a single layer on top of sliced apples and sprinkle with remaining sugar mixture. Pour cream in slowly near center and dot with butter. Bake in hot oven 400° 1 hour or until apples are tender but still hold their shape. (The juices will thicken as pie cools.) Remove from oven. Press down apple halves lightly into juices. Serve warm or cold.

CHEESE PIE

Mrs. Louis Junker

"This recipe is very rich. It is best if allowed to chill in the refrigerator for 24 hours."

CRUST:

- 8 double graham crackers,
crushed
- 5 tbsps. butter
- 3 tbsps. sugar

Combine. Line pie pan, saving some for topping.

FILLING:

- 2 8 oz. pkgs. cream cheese
- 2 eggs
- 1/2 cup sugar
- 1/2 tsp. vanilla

Cream the cheese, add remaining ingredients, pour into lined pan and bake at 350°-375° about 20 mins. Let cool.

- 1 pt. sour cream
- 1 tsp. vanilla
- 3 tbsps. sugar

Combine and put on top of cooled pie. Sprinkle on remaining crumbs. Put back into oven for 5 mins.

HARRIET'S CHEESE PIE

B. Murray

CRUST:

Zweibach toasts
 2 tbsps. sugar
 1/4 tsp. cinnamon
 1/4 cup butter

Bake 20 mins. at 350°.

FILLING:

1 lb. cream cheese
 1 tsp. vanilla
 1/2 cup sugar
 2 eggs
 nutmeg

Bake 5 mins. at 400°. Cool.

TOPPING:

1 cup sour cream
 1 tbsp. sugar

GLAZE:

3 tbsps. sugar
 1 tbsp. cornstarch
 3/4 cup juice

Cover with glaze. Add cherries or strawberries and pour over pie.

LEMON CHESS PIE

Mrs. William J. Lee

2 cups sugar
 4 eggs
 1 tbsp. flour
 1 tbsp. corn meal
 1/4 cup sweet milk
 1/4 cup melted butter
 1/4 cup lemon juice
 2 tbsps. grated rind

Combine sugar and eggs. Toss together flour and meal. Add to sugar and eggs. Gradually add milk, butter, juice and rind. Pour into unbaked pie shell and bake 45 mins. at 375°. Corn meal rises to form delicious crust over pie.

IMPOSSIBLE PIE

Joan Lester

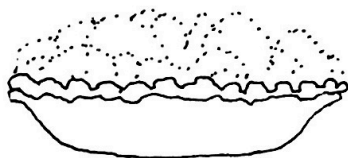
1 stick butter or margarine
 4 eggs
 1 3/4 cups sugar
 1/2 cup self-rising flour
 1 tsp. vanilla
 2 cups milk
 1 can coconut

Mix all together. Pour into two 9" pie pans. Bake at 350° for 30 minutes. The crust will form at the bottom of the pan while cooking. Turns out like the filling to French coconut pie.

ICE CREAM PIE SPECTACULAR

Annie Laurie Lee

- 1 1/2 c. chopped pecans
or walnuts
- 1 egg white, beaten
- 1/4 t. salt
- 1/4 c. sugar
- 1 pt. coffee ice cream
- 1 pt. vanilla ice cream
- 3 T. butter
- 1 c. firmly packed light
brown sugar
- 1/2 c. cream
- 1/2 c. golden raisins
- 1 t. vanilla extract



Generously butter a 9-inch pan. Beat the egg white with salt until frothy. Add sugar gradually, beating well after each addition. Continue beating until stiff peaks are formed and egg white does not slide when bowl is partially inverted. Fold in the nuts. Turn into the pie pan. Spread evenly with a spoon over bottom and sides of pan, building up sides. Prick bottom and sides with fork. Bake at 400° for 10-12 min. or until lightly browned. Cool and chill. Spoon coffee ice cream into chilled shell. Top evenly with vanilla ice cream. Set in freezing compartment until ready to serve. Serve with raisin-caramel sauce.

Heat butter; add brown sugar stirring constantly over low heat until smooth—about 10 minutes.

Remove from heat. Add cream very slowly, stirring until blended after each addition. Heat 1 min. longer.

Stir in raisins and vanilla. Serve warm or chilled.

PEPPERMINT PIE

Sophie Shabanowitz

- 2 pkgs. thin chocolate
wafers, finely ground
- 8 oz. peppermint candy,
finely ground
- 1/2 cup of butter
- 3/4 gal. of French
vanilla ice cream

Melt butter, add to chocolate wafers. Mix well. Place in 3 9" pie plates. Prepare as graham crust. Bake at 375° for 10 mins. Cool. Place peppermint candy in heavy duty plastic bag and use rolling pin to crush (good activity for the kiddies). Add to ice cream. Mix by hand. Add to pie shells and freeze. Remove 10 mins. before serving. May be served with whipped cream. Also ice cream may be used as parfaits, freezing ahead with whipped cream and a maraschino cherry.

CRANBERRY-BRANDY PIE

Catherine Havener Roper

*"This is a company dish."***Must be prepared a day ahead:**

10 ladyfingers
 2 pints vanilla ice cream
 1 1/4 c. cranberry sauce
 plus 1/2 c. brandy

Also prepare the sauce ahead:

1 1/2 c. whole cranberry sauce
 2 tsp. cornstarch
 1/4 c. brandy

2 egg whites
 1/8 tsp. cream of tartar
 pinch of salt
 3/4 c. superfine sugar

Line a 9" pan with ladyfingers. Chill. Turn slightly soft ice cream into a bowl. Swirl in cranberry sauce and brandy mixture. Put in pie shell, freeze.

Mix all, serve warm.

15 min. before serving beat the egg whites, cream of tartar, and salt. Preheat oven to 500°. Add sugar gradually until stiff. Cover pie with meringue. Pop into the oven for 5 min. Serve immediately with sauce.

6-8 servings

OLD FASHIONED PUMPKIN PIE

Jean Parker

1 cup sugar
 2 cups pumpkin
 1/2 tsp. salt
 1 tsp. cinnamon
 1/4 tsp. nutmeg
 1/2 tsp. ginger
 1 cup undiluted evaporated
 milk
 1 beaten egg
 whipped cream
 nuts

Line plate with pie crust. Chill.

Mix all listed ingredients and pour into shell.

Bake at 425° for 15 minutes, reduce heat to 350° and bake 35 minutes. Top with whipped cream and nuts.

**AUNT SALLIE'S CHOCOLATE PIE**

B. Murray

"Very rich and gooey!"

3 cakes bitter chocolate
 1 can sweetened condensed milk
 1 t. vanilla

Place chocolate squares in double boiler and allow to melt. Pour in milk. Stir until thick and add seasoning. Pour into baked crust and chill. Serve with whipped cream.

✓ BLUM'S COFFEE-TOFFEE PIE

Rosemary Molloy

"Very rich—cut in thin slices to serve."

PASTRY SHELL:

- 1/2 pkg. piecrust mix
- 1/4 cup lt. brown sugar,
firmly packed
- 3/4 cup finely chopped
walnuts
- 1 sq. unsweetened chocolate,
grated
- 1 tsp. vanilla extract

FILLING:

- 1/2 cup soft butter or margarine
- 3/4 cup granulated sugar
- 1 sq. unsweetened chocolate—
melted
- 2 tps. instant coffee
- 2 eggs

TOPPING:

- 2 cups heavy cream
- 2 tbsps. instant coffee
- 1/2 cup confectioner's sugar
- chocolate curls

In medium bowl combine piecrust mix with brown sugar, walnuts, grated chocolate. Add 1 tbsp. water and vanilla. Using fork, mix until well blended. Turn into well greased 9" pie plate, press firmly against bottom and sides. Bake 15 minutes at 375°. Cool.

In small bowl at medium speed beat butter until creamy. Gradually add sugar, beating until light. Blend in chocolate and instant coffee. Add 1 egg, beat 5 minutes. Add 2nd egg, beat 5 minutes. Turn into pie shell — refrigerate covered overnight.

Combine cream with instant coffee and sugar. Refrigerate, covered, 1 hour. Beat cream mixture until stiff. Decorate pie with topping, using pastry bag with number 6 decorating tip if desired. Garnish with chocolate curls. Refrigerate the pie at least 2 hours.

BLUEBERRY CHEESE PIE

Margaret Locke

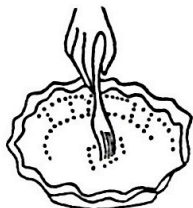
- 1 1/2 cups graham
cracker crumbs
- 1/2 cup melted butter
- 1/2 cup sugar
- 4 3 oz. pkgs. cream cheese
- 2 eggs
- 1/4 cup sugar
- 1 tsp. vanilla
- 1/2 cup blueberries, crushed
- 1 1/2 cups whole blueberries
- 1 1/2 tps. cornstarch
- 1 1/2 tsp. lemon juice

Moisten crumbs with melted butter, press into a 9" pie plate. In electric mixer, beat cream cheese until smooth, add 1/2 cup sugar, eggs and vanilla and beat until well blended. Pour mixture into pie shell and bake at 350° for 25 to 30 mins. Combine crushed blueberries, lemon juice, 1/4 cup sugar, cornstarch in a pan and cook over medium heat, stirring until thickened; cool. Carefully fold into whole blueberries. Heap over baked pie, and chill. This pie will freeze.

MARSHMALLOW CREAM PIE

B. Murray

- 1 (9-inch) pie shell
- 1 cup heavy cream
- 1 1/2 cup milk
- 2 1-oz. squares unsweetened chocolate
- 1/3 cup sifted all-purpose flour
- 5 tsp. soluble coffee
- 3/4 cup sugar
- 1/4 tsp. salt
- 2 beaten eggs
- 12 marshmallows, chopped



Combine in top of double boiler; 1 cup heavy cream, milk, and unsweetened chocolate. Heat until chocolate melts, stirring occasionally. Sift together 1/3 cup flour, coffee, sugar, salt. Pour 1/2 cup of hot chocolate mixture over the sifted dry ingredients; blend well. Then stir into chocolate mixture in double boiler. Cook until thick and smooth, about 20 minutes, stirring frequently. Cool slightly. Add eggs. Continue cooking over hot water about 3 minutes. Remove from heat. Cool, then fold in 12 marshmallows. (Don't stir to melt marshmallows — they should give pie a "bumpy" look.) Chill about 1 hour. Pour into pie shell and chill until firm, about 2 hours. Swirl top with whipped cream.

Serves 6

SOUTHERN PIE

Gertrude Hurd Benedict

"Note: This recipe was given to my husband by Mrs. J. M. Sullivan, Gentry Hotel, Williamsburg, Ky."

- 1/2 cup butter
- 1 cup sugar
- 2 egg yolks, well beaten
- 2 tbsp. vinegar
- 1 cup chopped pecans
- 1 cup chopped raisins
- 2 egg whites, beaten stiff

Cream together butter and sugar. Add egg yolks. Add vinegar, pecans and raisins. Fold in egg whites. Pour into raw pie shell and bake in moderate oven (350°). Makes one large pie.

SOUTHERN CHESS PIE

Joan Lester

"This is very rich. There are a number of varying recipes for this pie."

- 2 eggs
- 1 cup sugar
- 1/2 cup brown sugar
- 1 tbsp. cornmeal
- 1 tsp. vinegar
- 1 tbsp. flour
- 1/2 cup milk
- 1/4 cup melted butter
- 1 tsp. vanilla

Mix ingredients as given. Pour into 9" unbaked pastry shell. Bake for 45 minutes. 325° oven.

BANANA CREAM PIE

B. Murray

1/2 cup sugar
 3 tbsp. flour
 3 tbsp. cornstarch
 1/2 tsp. salt
 1 tsp. vanilla
 1/2 cup whipped cream
 3 egg yolks, slightly beaten

Cook together and add beaten yolks gradually. Completely cool and add whipped cream. Put in Coconut crust.

COCONUT CRUST:

1/4 cup butter
 1/2 lb. coconut

Combine. Press in pie plate. Bake at 300° for 25 minutes. Cool.

✓ **HOT FUDGE PIE**

Joan Lester

"The biggest advantage to this recipe is that it takes so little time."

2 sqs. bitter chocolate or
 4 tbsps. cocoa
 1 stick margarine
 1/2 cup flour
 1 cup sugar
 1/2 cup nuts (optional)
 2 eggs, beaten
 1/4 cup boiling water
 1 tsp. vanilla

Melt chocolate and margarine, add remaining ingredients. Bake for 10 minutes. The middle will be like fudge. Serve warm with whipped cream or ice cream. 450° oven, 20 minutes preparation time.
 Serves 6.

**MACAROON PIE**

Mary Casciato

"Note: Recipe from former neighbor in mid-west (Mrs. Janet Weeks)—Served at a coffee hour for volunteers. (Community Service)."

1/4 tsp. salt
 1 tsp. vanilla
 4 egg whites
 1 cup sugar
 1 tsp. baking powder
 1 cup graham cracker
 (crumbs)
 1/2 cup shredded coconut
 1/2 cup chopped walnuts
 butter pecan ice cream

Beat egg whites until foamy throughout. Add salt, vanilla, beat until stiff. Add sugar a little at a time and beat until stiff peaks form.

Combine baking powder, graham cracker crumbs, coconut and nuts. Add to egg whites (folding in). Put in 9" greased pie pan. Make edges higher than center. Bake at 350° 30 minutes or till lightly brown. Serve with ice cream on top.

COLD BRANDY ALEXANDER SOUFFLE OR PIE

Carol Podesta

"This is a delicious dessert and replaces after dinner cordials!"

- 1 envelope gelatin
- 1/2 c. cold water
- 2/3 c. sugar
- 1/8 t. salt
- 3 eggs—separated
- 1/4 c. cognac
- 1/4 c. creme de cocoa
- 2 c. heavy cream (whipped)



Sprinkle gelatin over water. Add 1/3 c. sugar, salt and egg yolks. Stir. Heat over low heat until gelatin dissolves and thickens. Do not boil. Remove from heat. Stir in cognac and creme de cocoa. Chill till mixture mounds. Beat whites stiff. Beat in remaining sugar and fold into thickened gelatin mix. Fold in 1 c. whipped cream. Pour in 1 qt. souffle or, if pie pour in shell. Garnish with other cup cream and chocolate. 1 9" graham crust (if making pie).

Serves 6-8

MABEL'S FROZEN LEMON PIE

B. Murray

- 3 eggs separated and beaten
- 1/2 cup sugar
- 5 tbsp. lemon juice
- pinch of salt
- 1 cup heavy cream,
whipped
- 12 vanilla wafers rolled
into crumbs

Beat the egg whites until stiff. Add sugar and when well blended, add beaten egg yolks. Stir in juice and salt and fold in whipped cream. Sprinkle crumbs in pie pan or refrigerator tray, pour in lemon mixture and sprinkle with crumbs. Freeze.

PUMPKIN PIE

Gertrude Hurd Benedict

"Note: This recipe was given to me by Mrs. Edna Engle, a member of my Sunday School class in Louisville, Kentucky about 1935."

- 1 1/2 cups granulated sugar
- 1 cup pumpkin
- 1 well beaten egg
- 1 tbsp. flour
- 1 1/2 tsp. cinnamon
- 1 tsp. ginger
- 1 tsp. nutmeg
- 1 cup sweet milk

Stir well. Pour into raw crust. Bake in hot oven (425°) for ten minutes. Reduce heat to 325° and continue baking until done.

GRAHAM CRACKER PIE

Marilyn Lowe

*"Given to me by Leota Bailey of Austin, Minn."***CRUST:**

14 graham crackers
 1/2 cup sugar
 1/2 cup melted butter

Roll crackers, add butter and sugar and mix. Line pie plate with this. Reserve 2 heaped tbsps. of mixture.

FILLING:

2 cups milk
 3/4 cup sugar
 3 tbsps. flour
 2 egg yolks, beaten
 1 tsp. vanilla

Cook custard and fill shell.

MERINGUE:

2 egg whites
 1/2 cup sugar
 1/2 tsp. baking powder

Beat egg whites, and sugar and baking powder. Spread on top of pie. Sprinkle with reserved graham cracker mixture and bake 40 mins. 325°.

PECAN-DATE PIE

Nita Ward

"Use a little flour on fingers or on chopped dates to help separate them."

1/3 cup sugar
 1 tbsp. flour
 1/2 tsp. salt
 2 tbsp. butter
 3 eggs
 2 cups Karo syrup
 (1 white, 1 dark)
 1/4 cup milk
 1/2 cup chopped pecans
 1/2 cup chopped dates
 1 tsp. vanilla

Mix sugar, flour, salt; add eggs, syrup, milk and butter. Sprinkle pecans on pastry lined pan. Add dates. Pour mixture over nuts and dates and bake 10 min. in 425° oven. Reduce heat to 350° and bake 25 to 30 min. or until firm. 9 inch pie pan

CHERRY SURPRISE PIE

B. Murray

1 baked pie crust
 1 lb. can cherry
 pie filling
 2 egg whites
 1 c. heavy cream (whipped)
 2 tbsp. sugar

Beat egg whites until fairly stiff; add 1 tbsp. sugar. Whip heavy cream; add 1 tbsp. sugar. Fold in cherry filling in combined whipped cream and egg whites. Pour into baked pie shell. Chill.

PUMPKIN ICE-CREAM PIE

Carol Podesta

"This is a great make-ahead dessert for fall. Even non-pumpkin eaters like it!"

1 baked 9-in. pastry shell,
or graham-cracker crust

1/4 c. honey or brown sugar

3/4 c. canned or cooked
mashed pumpkin

1/2 t. cinnamon

1/4 t. ginger

Dash nutmeg

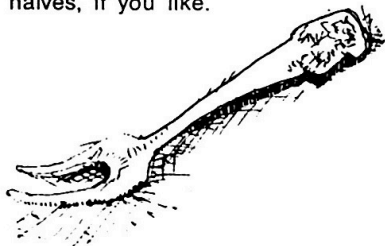
Dash cloves

1/4 t. salt

1 qt. vanilla ice cream

1/3 c. broken pecans,
if desired

Combine honey, pumpkin, spices, and salt. Bring just to a boil, stirring constantly. Cool. Beat into softened vanilla ice cream; add nuts, if desired. Spread in baked pastry shell. Freeze until firm. Trim with whipped cream and pecan halves, if you like.



LOW CALORIE PEACH PIE

Emily K. Baity

"This is a recipe I invented. The pie can be chilled and eaten cold or may be reheated and eaten warm."

1 large can sliced peaches

6 egg whites

1/2 c. juice from peaches
sugared to taste

1/2 tsp. cinnamon

1/2 tsp. nutmeg

1/2 tsp. orange bits

Drain peaches, reserving juice. Place peaches in lightly greased baking or pie dish. Beat or blend egg whites until slightly frothy. Add juice and sugar. Pour over peaches. Sprinkle with cinnamon, nutmeg, and orange bits over all and bake in 350° oven for 20-30 min.

PINK VELVET PIE

Ginny Stanton

"A light finish to any dinner party!"

A graham cracker crust

1 pkg. jello

1/2 cup hot water

1/4 cup lemon juice

1/4 cup sugar

1 tall can evaporated
milk, chilled

1 tsp. lemon rind

Dissolve the jello in hot water and add lemon juice and sugar. Set aside until cool. Whip milk until stiff. Fold in the jello mixture until completely mixed and stir in lemon rind. Pour into crust and chill about four hours or until firm.

MAMIE'S PUMPKIN CHIFFON PIE

B. Murray

3 beaten egg yolks
 3/4 cup brown sugar
 1 1/2 cup pumpkin
 1/2 cup milk
 1/2 tsp. salt
 1 tsp. cinnamon
 1/2 tsp. nutmeg
 1 envelope gelatin
 1/4 cup cold water
 3 egg whites, beaten
 1/4 cup sugar

Combine egg yolks, brown sugar, pumpkin, milk, salt and spices. Cook in double boiler until thick, stirring constantly. Soak gelatin in the cold water and stir into hot mixture. Chill until partly set. Beat whites until quite stiff. Add sugar. Fold into gelatin mixture and pour into crumb shell and chill. Garnish with whipped cream and sprinkle with nutmeg.

CRUMB CRUST:

20 ginger snaps
 6 tbsp. melted butter

Combine. Pat in pie dish. Bake 8 minutes at 375°.

STRAWBERRY TART

Mrs. Lee A. Kolker

2 sticks sweet butter
 2 c. flour
 1 1/2 c. sugar
 2 eggs
 dash of salt

Chill dough. Grease and flour 11 1/2 fl. pan. Bake about 40 min. in 350° oven. Cool.

Strawberries

1 jar of currant jelly

Split strawberries in half and place in circles. Melt one jar of currant jelly until smooth. Place pan over bowl of ice and spoon jelly over berries. Serve with whipped cream. Do not refrigerate. May be used with peaches or almost any kind of fruit.

**GRASSHOPPER PIE**

B. Murray

24 marshmallows
 1/2 cup milk
 1/4 cup Creme de Menthe
 2 tbsps. Creme de
 Cacao, white
 1 cup whipped cream

Melt marshmallows in milk in a double boiler and cool. When cool, add Creme de Menthe, and Creme de Cacao. Fold in stiffly whipped cream. Pour into chilled crust and refrigerate at least 8 hours. Can be garnished with additional crumbs or shaved chocolate.

ROSE'S ANGEL PIE

Rose Gilmore

MERINGUE SHELL:

4 egg whites beaten stiff
1/4 t. cream of tartar
1 c. sugar (gradually folded in)
vanilla
salt

FILLING:

4 egg yolks beaten until thick
1/2 c. sugar (gradually added)
3 T. lemon juice
rind of 1 lemon (grated)

Beat egg whites until frothy. Add 1/4 tsp. cream of tartar. Beat until stiff but not dry. Gradually beat in sugar and salt. Spread in a well-greased, deep 9" pie plate. Bake 1 hr. at 250°-275°. Cool.

Beat egg yolks until thick and lemon colored. Gradually beat in sugar. Add lemon juice and grated rind. Cook in double boiler over hot, not boiling, water, stirring constantly. Cool. Then spread on meringue. Cover with 1 cup whipped cream. Place in refrigerator.

FROZEN PRUNE PIE

Marjorie G. A. Bernt

1 pkg. Whip 'n Chill
vanilla flavored
2 small jars baby-food prunes
2/3 c. milk
1 T. sugar
1/2 t. allspice
1 8-inch graham cracker
pie shell

Prepare the Whip 'n Chill pudding powder with milk. Add the prune puree, sugar and allspice and whip again. Fill the pie shell, and freeze. Take out half an hour before serving and decorate with chocolate sprinkles, or small slices of prune in designs, and dabs of whipped cream or topping.



This sounds very simple and is very quick to prepare. But it has a very delicate flavor, and when prettily decorated makes a good dessert for company. It can be prepared the day before.

SOUTHERN PECAN PIE

Mrs. Paul Ramsey

3 eggs, slightly beaten
1 cup Karo corn syrup
1/8 tsp. salt
2/3 cup pecans
1 tsp. vanilla

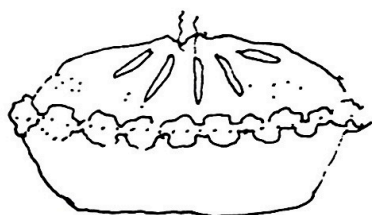
Combine ingredients, adding nuts last. Pour into 9" pie plate lined with crust. Bake 450° for 10 mins.; reduce to 350° and continue baking until knife blade inserted comes out clean. Sliced almonds might be used instead of pecans.

LEMON CHIFFON PIE

Ginny Stanton

*"A lusciously light ending to any meal."***Baked pie shell**

- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 4 eggs, separated
- 1 cup sugar
- 1/2 cup lemon juice
- 1/2 tsp. salt
- 1 tsp. grated lemon rind



Add 1/2 cup sugar, lemon juice, and salt to beaten egg yolks and cook over boiling water until the mixture is custard consistency. Pour cold water in small bowl and sprinkle the gelatin on top of the water. Add this to the hot mixture and stir until dissolved. Add grated lemon rind and cool. When the mixture is cool and begins to thicken—fold in stiffly beaten egg whites to which the other 1/2 cup sugar has been added.

Fill a baked pie shell and refrigerate for several hours.

Before serving top with whipped cream or similar topping.

CHEESE FREEZE PIE

Martha Morrison

- 1 pkg. lemon jello
- 1 8-oz. pkg. cream cheese
- 1/2 pint whipping cream
- 1 tsp. vanilla
- 3/4 cup sugar
- graham cracker crust

Dilute jello in 1 cup boiling water, cool, not set. Whip cream, add to softened cream cheese, add vanilla and sugar; add to jello, beat with electric mixer till blended, pour into crust. Refrigerate at least 2 hours.

Serves 8

**PECAN PIE**

Jeanne G. Meacham

"Quick, easy, rich."

- 1 cup Karo Syrup (dark)
- 1/2 cup sugar
- 3 tbsp. butter
- 3 eggs, beaten
- 1/2 tsp. salt
- 1 cup pecans (mostly whole)

Melt butter, add to sugar and karo syrup. Mix. Add beaten eggs and salt. Distribute pecans on top of unbaked 8" pie shell, pour mixture over. Bake at 400° for 10 minutes. Reduce heat to 350° for 30 min.

CHOCOLATE PIE

Frances Armstrong Birdsall

"This recipe was given me by my Aunt Martha (Mrs. Eugene Slocum) when I was in my teens. I have written it in nearly the same wording (except for "topping") she used."

- 3/4 cup sugar
- 2 eggs
- 2 tbsps. Baker's Cocoa
- 2 tbsps. flour
- 1 tsp. vanilla
- 1 1/2 cups milk
- 1 lump butter, size of
hickory nut (use more
butter if milk is not
rich)
- 1 pinch salt
- 1 baked pie shell,
8 or 9 inch

Scald milk in a double boiler. Remove 1/2 cup of milk and, after mixing the dry ingredients, pour the 1/2 cup of milk into the dry mixture and blend into a paste. Slowly pour remaining milk into paste. Put all back into double boiler, add beaten eggs, salt and vanilla. Cook mixture over boiling water about 15 minutes or until thickened. Pour mixture into 8 or 9" baked pie shell. The topping can be whipped cream or meringue or, if one is diet-conscious, it can be "Cool Whip" or an equivalent product. The preparation time of this small pie is about 30 minutes.

Serves 5.

APPLE CANDY PIE

Barbara Lindsay

"Our favorite fall dessert."

- 4 cups sliced apples (tart)
- 1/2 cup water (less for
juicy apples)
- 1 tsp. cinnamon
- 1 cup Wheaties or Total
crumbs
- 1 cup white or brown sugar
(1/2 cup each)
- 1/2 cup butter or margarine,
melted

Arrange apples in deep buttered baking dish. Add water. Blend other ingredients in order. Pat over apples or stir in with fork. Bake at 350° until apples are tender, about 30 mins. Serve warm with cream or ice cream. 6-8 servings.

NORWEGIAN APPLE PIE

Ruth Millsbaugh

- 1 1/2 cups sugar
- 1 cup flour
- 2 eggs
- 2 tsps. baking powder
- salt
- 1 tsp. vanilla
- 1 cup finely chopped nuts
- 2 cups diced apples

Mix together thoroughly and spread in 2 small pie pans. Bake in 350° oven for 30 min. Serve hot or cold, with plain or whipped cream or ice cream.

STRAWBERRY OR PEACH PIE

Ruth Campbell

1 9-inch baked pie shell

FILLING:

2 egg yolks
 2 heaping tbsp. flour
 1 cup milk
 3/4 cup sugar
 1 tbsp. butter
 1 tsp. vanilla
 1/2 qt. strawberries
 or peaches

Place 1/2 qt. washed and cut berries in baked pie shell. Do not sugar berries or peaches when preparing them. If necessary add no more than 1 tbsp. of sugar on top of berries. Sugar will make the pie juicy, so go easy. Prepare filling and cook until thickened. Make a meringue using the 2 egg whites and place on top of filling. Bake until meringue is slightly browned.

APRICOT CHEESE PIE

B. Murray

3/4 cup evaporated milk
 1 cup chopped, canned
 apricots
 1/3 cup sugar
 1/2 tsp. salt
 1 beaten egg
 1/4 cup orange-flavored
 gelatin
 1 cup cream-style
 cottage cheese
 1/2 tsp. almond extract

Chill evaporated milk in bowl in refrigerator for whipping.

Combine apricots, sugar, and egg in heavy saucepan. Cook over low heat, until thickened, stirring constantly. Remove from heat. Add gelatin. Stir until dissolved. Beat evaporated milk until thick and fluffy. Fold in fruit mixture, blending carefully. Fold in: cottage cheese and almond extract.

Chill 20 minutes. Turn into graham cracker crust. Chill several hours or overnight before serving.

PINEAPPLE PIE

Joan Lester

1 sm. can crushed
 pineapple, drained
 3/4 cup sugar
 1/2 cup butter or margarine
 1/2 cup cream
 1/2 tsp. vanilla
 1 tbsp. flour, heaped
 3 egg yolks
 3 egg whites

Blend butter, sugar, egg yolks and flour until smooth. Add pineapple, cream and vanilla. Cook in double boiler until thickened. Pour into baked pie shell and cover with meringue made from egg whites. Brown slowly. 325° oven.

LEMON PIE

Joan Whitlock

"Two years ago I completely lost the knack of making Lemon Meringue Pie. My family finds this recipe fills the gap and I find it much simpler to make."

- 4 beaten egg yolks
- 1/2 cup sugar
- 1/3 cup lemon juice
- 1 lemon rind
- 3 tbsps. orange juice
- 1/2 tsp. grated orange rind
- 3 tbsps. orange juice
- 1 tbsps. unflavored gelatine
- 1/4 cup cold water
- 4 egg whites (stiffly beaten)
- 1/4 cup sugar
- 1 baked pie shell or crumb crust

Combine beaten egg yolks, sugar, fruit juices, grated rinds and salt. Cook in double boiler until thick, stirring constantly. Add gelatine softened in cold water and stir until gelatine dissolves. Cool until partially set. Beat the egg whites until stiff and glossy, add 1/2 cup sugar. Fold into pie shell and refrigerate until firm (about 4 hours). May be garnished with coconut, finely chopped nuts.

RUM CREAM PIE

Elizabeth Rutenber

- 6 egg yolks
- 1 cup sugar (scant)
- 1 envelope gelatin
- 1/2 cup water
- 1 pt. whipping cream
- 1/2 cup dark rum
- Shaved bittersweet chocolate curls or pistachio nuts finely chopped

Make crumb pie shell in glass serving dish.

Beat egg yolks until light, add sugar. Soak gelatin in water. Put gelatin and water over low flame, bring to boil and pour over egg-sugar mixture, stirring briskly. Whip cream until stiff, fold into egg mixture and flavor with rum. Cool until mixture begins to set and pour into pie shell. Chill until firm. Sprinkle top of pie generously with chocolate curls or pistachio nuts.

Makes a 10-12 inch pie.



PEACH PIE

Polly Friedrichs

- 1 lg. can sliced peaches
- 2 eggs
- 1 cup sugar
- 1 stick melted oleo
- 1 tsp. vanilla

Place drained peaches in an unbaked pie shell. Mix remaining ingredients. Pour over peaches and bake at 350° for 50-60 minutes. Serve cold.

PINEAPPLE TART

Ginny Stanton

"A great dessert for large groups."

CRUST:

3/4 lb. butter or shortening

4 cups flour

2 tsp. baking powder

1/4 tsp. salt

1/2 cup sugar

1/2 pint sour cream

4 egg yolks

Mix flour, baking powder, salt and sugar; blend with butter. Make a well, add sour cream and egg yolks. Mix as you would for a pie crust. Roll out between wax paper or cloth. Use 1/2 the dough for the bottom crust and the other for the top.

FILLING:

2 large cans Libby's
crushed pineapple

1 cup sugar

4 tbsp. minute tapioca

Mix ingredients together and pour into the crust which has been rolled out onto a cookie sheet. Cover filling with other half of crust, as for a pie. Bake in a 325 degree oven for 40 minutes. When cool ice with a mixture of powdered sugar and water.





DESSERTS

PARTY FRUIT FREEZE

Mary Casciato

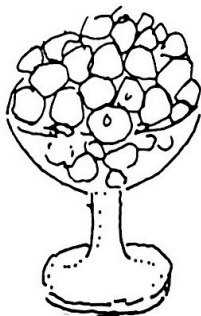
- 1 cup mayonnaise
- 8 oz. package cream cheese
- 2 cups drained fruit cocktail
- 1/2 cup chopped maraschino cherries
- 1 cup heavy cream, whipped
- 2 cups miniature marshmallows
- Few drops food coloring

Gradually add mayonnaise to cream cheese. Mix until well blended. Add fruit cocktail and food coloring. Fold in cherries, marshmallows and whipped cream that has been slightly sweetened. Pour in a 9x5x3" pan. Freeze until firm. Serves 12.

GRAPE MOUSSE

B. Murray

- 3 cups boiling water
- 3 3-oz. pkgs. grape-flavored gelatin
- 2 1/2 cups cold water
- 1/2 cup lemon juice
- 1/4 tsp. salt
- 1 cup heavy cream
- 1/2 cup sour cream



Pour boiling water over gelatin in large bowl. Stir until dissolved, then stir in 2 1/2 cups cold water, lemon juice and salt. Chill the mixture in the refrigerator or in a pan of ice until it is as thick as unbeaten egg whites.

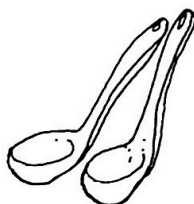
When gelatin is ready, beat 1 cup heavy cream until stiff. Fold in sour cream into gelatin, then fold the whipped cream in just until evenly mixed. Pour the gelatin and cream mixture into a decorative 8-cup mold. Refrigerate 4 hours or until firm.

To unmold: With tip of knife, loosen gelatin around edge. Quickly dip mold into warm water. Place chilled serving platter over mold and invert. Shake to release gelatin. Decorate with Gingered Pears. Serves 10 to 12

CREPES

Marie Gontier

- 6 oz. flour
- 2 oz. sugar
- 3 eggs
- 2 oz. melted butter
- 3/4 pint milk
- 2 tablespoons brandy
or rum
- 1 tsp. grated lemon rind
- 1/8 tsp. salt

**CREPES SUZETTE:**

- 3 oz. butter
- 3 oz. sugar
- rind of 1 orange or
1 lemon
- 2 tsp. brandy or cointreau
- 1 liqueur glass brandy
or cointreau

Sift the dry ingredients, add the eggs, one at a time, beating well till quite smooth. Add the sugar, brandy or rum, lemon rind, salt and melted butter. Mix well. Gradually pour in the milk, beating all the time. Always make the batter 2 hours before using.

The frying pan should be rubbed with butter and the pancakes cooked very quickly on both sides with only enough batter to cover the pan very thinly. Keep the pancakes warm in a covered dish over hot water, never in the oven as this dries and hardens them. The crepes may be filled with sugar or jam or with the following mixture:

Cream the butter and sugar, add the grated rind and the 2 tsp. brandy or liqueur. Spread each warm pancake with this mixture, fold and arrange on a warm serving dish. Pour the liqueur glass of brandy over the top of the pancakes as they are put on the table and set alight.

FROZEN LEMON CRUNCH

Margaret Locke

FILLING:

- 1/2 pint heavy cream
- 1/3 cup lemon juice
- 1/2 tsp. salt
- 2 eggs
- 1/2 cup sugar
- 1 tbsp. grated
lemon rind

Whip cream until stiff, add lemon juice gradually and whip very stiff. Beat eggs, sugar and salt until thick and creamy. Fold in whipped cream and lemon rind. Put mixture in a freezer tray, add topping, set control at coldest point and freeze for at least 2 hours. Serves 6.

TOPPING:

- 1/2 cup cornflake crumbs
- 2 tbsp. melted butter
- 3 tbsp. sugar

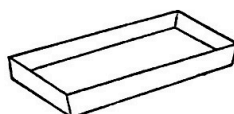
Mix ingredients together and put on top of lemon mixture before freezing.

CHOCOLATE DEVIL'S FLOAT

B. Murray

1 cup flour
 1/4 tsp. salt
 3/4 cup sugar
 1 sq. melted chocolate
 vanilla
 1/2 cup milk
 1 tbsp. melted butter
 3 tsp. baking powder
 1/2 cup chopped nuts

Mix all the ingredients together and put into a square baking dish.

**TOPPING:**

1/2 cup sugar
 1/2 cup brown sugar
 1 tsp. cocoa
 1 cup boiling water

Mix the ingredients (except water) together and sprinkle over the top of the above mixture. Pour the boiling water over all and bake for 45 minutes at 350°.

GERMAN CHOCOLATE DESSERT

B. Murray

"Lovely party dessert."

2 bars Bakers German
 sweet chocolate
 2 tbsp. cold water
 1/2 cup sugar
 4 eggs
 1 pt. whipping cream
 1 cup nuts
 1 tsp. vanilla
 20 vanilla wafers

Put half of crushed wafers in bottom of pan. Melt chocolate in double boiler with water until melted. Add egg yolks one at a time and beat well each time. Cool. Add stiffly beaten egg whites with sugar added. Fold in. Now fold chocolate mixture into egg white mixture. Add nuts, vanilla, whipped cream. Pour into crumb-lined dish and add remaining crumbs. Chill 24 hours. Serves 12.

ORANGE-PORT MOLD

Ruth Campbell

2 3 oz. black cherry jello
 1 1/2 cup boiling water
 3 oranges
 1 cup port wine
 1 cup orange juice

Dissolve jello in water. Peel orange, section each, reserving juice and cut up pulp. Add enough cold water to reserved juice to make 1/2 cup. Stir into dissolved jello, the reserved juice, wine and 1 cup orange juice. Chill until partially set. Fold in cut up oranges. Pour into 6 cup mold. Chill until firm. Serves 8-10

RASPBERRY(STRAWBERRY)

Barbara Lindsay

-LIME DELIGHT*"Well suited for Christmas or Valentine parties—but delicious anytime."***LAYER ONE:**

- 1 pkg. red jello
- 1 cup boiling water
- 1 pkg. (10 oz.) partially
defrosted berries
(strawberry or raspberry)

This mold has three layers. When the preceeding layer is almost firm, carefully add the next. Use a 1 1/2 quart ring mold.

Mix jello and boiling water. Add berries to mixture.

LAYER TWO:

- 1 pkg. lime jello (for
a white layer—use
lemon jello)
- 1 cup boiling water
- 1 cup sour cream

Mix jello and water. Cool mixture to room temperature and beat in sour cream.

LAYER THREE:

Repeat Layer One.

**QUICK STRAWBERRY MOUSSE**

Mrs. Victor M. Hoar, Jr.

- 1 pkg. strawberry gelatin
- 1 cup sour cream
- 1 cup frozen strawberries
and juice

Make up gelatin according to directions on package. Put in refrigerator until it begins to set. Add sour cream and berries and stir up thoroughly. Put back in refrigerator for 1/2 hour or until serving time, stirring well every half hour to keep it fluffy.

Serves 6.

APPLE CRUNCH

Mrs. Stanley F. Cornish, Jr.

- 4 cups sliced, tart apples
- 1/2 cup water
- 1 tsp. cinnamon
- 3/4 cup flour or 1 cup
corn flake crumbs
- 1 cup white or brown sugar
- 1/2 cup butter

Arrange apples in deep, buttered baking dish. Add water. Blend cinnamon, flour, sugar and butter with a fork. If corn flakes are used, mix the sugar and cinnamon and add the butter melted. Pat over apples or stir into apples with a fork. Bake at 350° until apples are tender and crust is brown (about 30 min.) Serve warm with cream or whipped cream.

Serves 6-8.

MACAROON CREAM

B. Murray

- 1 tbsp. gelatin
- 1/4 cup cold water
- 2 cups scalded milk
- 3 egg yolks
- 1 tsp. vanilla
- 1/3 cup sugar
- pinch salt
- 2/3 cup pounded macaroons
- 3 egg whites, beaten stiffly

Dissolve gelatin in cold water. Make custard of milk, egg yolks, sugar and salt. Add gelatin and strain into pan, set in ice water. Add macaroons and vanilla and stir until it thickens, then add egg whites beaten stiff. Mold, chill and serve garnished with macaroons, cherries and sherry flavored whipped cream. Serves 6-8.



STRAWBERRY ROYALE

"Use pan with removable insert."

- 1 6 oz. pkg strawberry jello
- 2 16 oz. pkgs. frozen strawberries
- 1 large angel food cake
- 2 cups boiling water
- whipped cream



Dissolve jello in water; add frozen berries and stir until the berries have separated. In angel food pan, spoon a few tablespoons of jello and fruit mixture and break angel food cake in chunks. Alternate fruit mixture with cake chunks. Pack down so that all the cake is moist. Fill the pan according to the size of cake desired. Put mold into refrigerator until ready to serve, (at least one hour.) Serve with whipped cream.

CHOCOLATE DESSERT

Barbara M. Dandrea

- 4 squares semi-sweet chocolate
- 2 tbsp. water
- 1/4 lb. butter, cut in pieces
- 3 eggs, separated

In a heavy saucepan, combine the chocolate and water. Cook over low heat until the chocolate is melted. Remove pan from heat and stir in egg yolks, one at a time. Stir in butter. Beat egg whites until stiff; fold into the chocolate mixture. Pour into a well buttered dish or mold and chill.

This may be served with melted vanilla ice cream poured over.

ITALIAN TRIFLE

Mary Casciato

"This is easy since there's no baking. It is elegant and very rich and was a winner in a recipe contest in Oneonta."

Separated lady fingers
1/2 container Ricotta cheese
1/2 tsp. vanilla
1/2 cup raspberry jam
1 cup whipped cream
Rum—chopped nuts

In a shallow cake dish arrange a layer of lady fingers. Sprinkle rum over lady fingers. Combine ricotta, vanilla, and jam, blending well and spread over lady fingers. Sprinkle with rum. Cover with whipped cream and sprinkle with nuts. Chill for several hours before serving. Serves 8.

APPLE CRISP

Joan Lester

6-8 apples, peeled
and sliced
1/2 cup water
1 tsp. cinnamon
1 1/2 cup sifted flour
3/4 cup sugar
1/2 cup butter or
margarine



Put apples into baking dish and add water and cinnamon. Sift flour and sugar together; then cut in shortening. Spread this crumb mixture over the apples and bake at 350° for 45 min. Serve with whipped cream or vanilla ice cream.

Serves 6-8.

For variety add 1/2 cup raisins, 1/4 tsp. nutmeg and 1 tsp. lemon juice to the apples.

STRAWBERRY SHERBET

Dea Wisbey

"Watching your weight? Here is a good, light dessert."

1 envelope unflavored gelatin
1 cup orange juice
1 qt. strawberries, washed
hulled and crushed
1/2 cup sugar
2 egg whites, stiffly beaten

Soften gelatin in the orange juice in the small pan. Dissolve over steam. Combine strawberries and sugar in a bowl; stir in gelatin. Pour into 1 qt. refrigerator tray; freeze, stirring once or twice, for about 1 1/4 hours or until almost firm. Remove from freezer and beat until smooth but not melted. Fold in beaten egg whites. Blend thoroughly. Return to freezer, stirring occasionally with a fork. Continue to freeze for 2-5 hours longer.



APRICOT SOUFFLE

Marjorie G.A. Bernt

1 cup apricot puree
 1/4 cup sugar
 1/2 cup apricot juice
 4 eggs
 1 1/2 tbsp. unflavored
 gelatin
 1 pt. whipping cream
 1 pt. whipping cream
 2 pkgs. lady fingers
 brandy
 nutmeg



Cover bottom of cake spring form with aluminum foil. Grease sides lightly and line with wax paper. Cover the bottom with lady fingers. Soak gelatin in apricot juice. Heat until dissolved, cool. Add brandy and nutmeg to apricot puree. About 5 tbsp. brandy and 1 tsp. nutmeg. The amount is a matter of taste.

Separate eggs, beat the yolks together with sugar over boiling water until pale in color and thickened. Whip 1 1/2 cups cream. Save rest for decoration. Beat egg whites until stiff.

Stand the bowl with the egg yolks in very cold water, add the apricot puree, stir in the whipped cream and slowly add the gelatin. Stir until the mixture begins to hold shape, then fold in the whites of egg.

Pour mixture into form carefully. Cover top with halves of lady fingers, in star design, pressing down level with mixture. Allow to set in refrigerator for several hours. Before serving, remove form sides and was paper, and decorate with pint whipped cream and sprinkles. Keep in refrigerator until served.

✓ BUDINA DI RICOTTA

Rosemary McCoy

1 lb. ricotta cheese
 1/2 cup sugar
 1/4 cup dry instant coffee
 1/4 cup instant chocolate
 drink powder
 1 tsp. cinnamon
 1/3 cup coarsely
 broken walnuts
 1/3 cup diced candied citron
 1/3 cup halved
 candied cherries
 1 cup heavy cream, whipped

Beat ricotta with next 4 ingredients. Pile into 6 very small glasses in this order: cheese, walnuts, cheese, citron, cheese, cherries, cheese. Top with whipped cream. Garnish with nuts and candied fruit. Serve with fresh fruit.

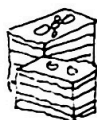


APRICOT SENSATION

B. Murray

- 5 oz. vanilla wafers
- 1/2 cup butter
- 1 cup confectioner's sugar
- 2 eggs, separated, beaten,
and folded together
- 1 cup apricot puree (sweetened
with 1/2 cup confectioner's
sugar)
- 1 cup heavy cream with
1 tsp. vanilla and 2 tsp.
confectioner's sugar

Crush wafers and use 1/2 for bottom of pie dish. Cream butter, sugar, and egg mixture. Cover with crumbs and then apricot mixture and top with whipped cream.



PINK CONFETTI SHERBET

Peggy Neal

- 2 ripe bananas, mashed
- Juice of 2 medium
oranges
- Juice of 2 medium
lemons
- 1 1/2 c. sugar
- 1 c. milk
- 1 c. water
- 1/4 c. chopped
maraschino cherries
- 3 tbs. maraschino
cherry juice

Combine banana, orange juice, lemon juice. Add sugar, milk, water, cherries and cherry juice. Mix well. Pour into 6-cup refrigerator tray or a 9x5x3 loaf pan. Freeze. Remove from freezer and break into chunks in a chilled large mixing bowl. Beat smooth with rotary or electric beater. Return mixture to container. Cover and freeze. Makes 2 1/2 pints.



PARTY DESSERT

B. Murray

- 1 pt milk
- 2 eggs
- 1 cup sugar
- 1 1/2 envelopes gelatin
- 1/2 cup pineapple juice
- 1/2 cup drained
crushed pineapple
- 1 pt. whipping cream
- 1 tsp. vanilla
- 4 oz. candied cherries
- 4 oz. slivered almonds
- 1 small angel food cake or
one-half a large one

Heat milk. Add beaten yolks and sugar. Cook until mixture thickens. While hot add to the gelatin which has been softened in the pineapple juice. Cool. Fold in the beaten egg whites. Chill until it begins to congeal. Fold in the whipped cream, vanilla, the cake (which has been broken into one-inch cubes) the fruit, and the nuts. Pour into two Pyrex loaf dishes 8x8x2 and refrigerate overnight. Garnish with whipped cream, fruit, and nuts. Serves 16 to 20.



APPLE DESSERT

J. G. Meacham

"This is a variation of apple crisp. Very rich."

4 apples quartered in
casserole
1/2 cup flour
1 cup brown sugar
1 cup white sugar
3/4 cup chopped nut meats
1 1/2 tsp. baking powder
1 egg

Mix flour, sugars, nut meats, and baking powder and toss with apples. Beat yolk of egg and toss with apples. Beat white of egg and add to mixture. Bake at 350° for 20-30 minutes. Serve topped with whipped cream or ice cream. Serves 4.

GRAHAM CRACKER SQUARES

Pat Mix

"Even better made a day ahead."

1 can condensed milk
juice of 2 lemons
grated rind of one lemon

Mix ingredients well. In 8" square tin arrange whole graham crackers. Cover with lemon mixture and a second layer of crackers. Ice with lemon icing. Refrigerate.

APPLE CRISP

Jean Parker

Four tart apples,
sliced thin
1 1/4 cups water
1/8 tsp. cinnamon
1 cup sugar
1/4 cup flour
3 tbsp. butter

Place sliced apples in greased casserole. Add water. Cream sugar, flour, and butter together to spread out over apples to cover same. Bake one hour at 375 degrees.

WATERMELON GRANITE

Dr. Leonard Rex Crimiale

4 cups watermelon meat,
without seeds
2 tbsp. lemon juice
1/2 cup sugar



Place watermelon in electric blender and blend until pureed. Add lemon juice and sugar and continue blending until sugar is dissolved. Pour mixture into a refrigerator tray and freeze 30 minutes to one hour, until firm but not frozen solid. If too frozen, spoon into a blender and blend at high speed until softened to sherbet consistency. Serves 4-6

TROLLKTRM (MAGIC CREAM)

Alf Hanson

3 egg whites
 1/3 cup sugar
 2 tbsp. fresh lemon juice
 1 cup thick, well flavored
 applesauce or other
 pureed fruit

Beat egg whites until stiff but not dry. Gradually beat in sugar, 1 tbsp. at a time. Beat in lemon juice and continue beating until the mixture is stiff and glossy. Fold in applesauce. Spoon into serving dishes and serve as soon as possible.

Serves 4 - 6

PUDDINGS**DATE PUDDING DESSERT**

Mary Jo Board

1 cup brown sugar
 1 tbsp. butter
 1/2 cup milk
 1 cup flour
 1/2 cup chopped walnuts
 1/2 cup dates (cut up)
 1 tsp. baking powder
 1 tsp. vanilla
 pinch salt

Mix all the above ingredients and pour into 1 cup brown sugar dissolved in 2 cups boiling water. Bake 30 minutes at 400°. Crushed pineapple may be used in place of dates. Serve with whipped cream. Serves 6-8.

**BAKED INDIAN PUDDING**

Jean Parker

1/4 cup corn meal
 (Indian meal)
 1 cup water
 1 tsp. salt

Mix in saucepan, bring to boil, stirring constantly. Boil 10 minutes.

1 egg, well beaten
 1/4 cup sugar
 1/2 cup light molasses
 2 tbsp. butter
 1 tsp. cinnamon
 1/2 tsp. ginger
 1/2 tsp. mace
 1 cup milk

Blend into above mixture. Pour into 1 1/2 qt. buttered casserole. Bake 1/2 hour. Add 1 cup milk. Bake 1 1/2 hours more at 325 degrees. Serve warm with whipped cream or vanilla ice cream.

CARROT PUDDING

Nita Ward

1 cup grated carrots
1 cup grated white potatoes
1 cup seeded raisins, cut
1 cup brown sugar
1/2 cup butter
1 tsp. soda in potatoes
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1 cup sifted flour

Mix, steam for one hour in covered can or jar. Serve warm with orange or lemon sauce. Can be stored in refrigerator and reheated when desired. Nuts and dates can also be added if desired.



FRUIT CAKE PUDDING

Emily Martinez

"Delicious served warm from the oven, but also good the next day cold from the refrigerator."

1 dry pound or yellow
layer cake
2 eggs
raisins
canned peaches or
pineapple
1 tsp. vanilla
1/4 cup sugar
1 pt. milk

Butter 6 large custard cups. Cut cake in cubes. Put about 4 cubes in each cup. Add raisins, 4 or 5 pieces of fruit and more of the cubes. Make custard of 2 eggs, vanilla, sugar and milk. Pour over the mixture in cups and bake at 375 until custard is set and brown on top (about 40 minutes). Turn out and serve with fruit sauce made from the juice. Thicken with cornstarch. To turn out the custard, run a knife around the inside edge of the cup.

TOLL HOUSE BAKED INDIAN PUDDING

Dea Wisbey

3 level tbsp. corn meal
3 cups scalded milk
1/3 cup molasses
1 egg
1/2 cup sugar
1 tbsp. butter
1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. salt

Scald milk in double boiler. Wet corn meal with cold milk. Add, and cook until thickened. Add molasses and butter. Beat egg and sugar with spices and stir into milk. Bake in buttered casserole for two hours in slow oven. Serve with vanilla ice cream or heavy cream.



MARMALADE PUDDING WITH FROZEN CREAM

Agnes Orbison

"This original recipe won \$100 for my sister, Laura Orbison Washburn."

FROZEN CREAM:

1/2 cup whipping cream
1/4 cup confectioner's sugar
1/2 tsp. vanilla

Whip the cream, add sugar and vanilla.
Chill in refrigerator until cold and firm.

PUDDING:

4 egg whites
4 heaping tbsp.
orange marmalade

Beat egg whites until stiff and continue beating while gradually adding orange marmalade. Beat until very stiff. Put mixture into lightly greased top of double boiler and cook covered for 45 minutes. It will puff up like a soufflé. Serve immediately, topping each serving with the frozen cream.



CRANBERRY STEAMED PUDDING

Nancy Walton

1/2 c. dark molasses
2 t. soda
1 c. hot water to
overflow
1 1/2 t. baking powder
1 c. cranberries, cleaned
and floured

Beat well molasses, soda and water. Sift flour and baking powder and beat into molasses. Mix cranberries into above.

Pour into well buttered double boiler. Cover. Steam for at least 2 1/2 hrs. Serve warm, with hot sauce.

HOT SAUCE:

1/2 c. butter, melted
1 c. sugar
1/2 c. cream
1 t. vanilla

Stir sugar into butter, add cream. Keep over low heat until all melted together. Add vanilla just before serving. Pour over hot pudding.

RICE PUDDING

J. G. Meacham

1/3 cup regular uncooked
rice
1/2 cup sugar
pinch salt
4 cup milk
3 tbsp. butter

Combine in 2 quart casserole. Bake 3 hours in a slow oven. Stir.

APPLE TAPIOCA PUDDING

Barbara Lindsay

"A New England favorite. Easy, for family eating."

2 cups boiling water
 4 tbsp. quick tapioca
 2-3 apples, peeled and
 cut into small pieces
 1 tbsp. butter or margarine
 1/2 cup sugar
 1/2 tsp. cinnamon

Cook water, tapioca and apples together in a double boiler or heavy sauce pan until the tapioca is clear, (about 15 min.). Add butter, sugar and cinnamon.

Serve warm with milk and sugar or a small scoop of ice cream.

LEMON PUDDING

Mrs. Alfred J. Smith, Jr.

"This is a light, tangy dessert which separates while baking into a light spongy cake and a lemon custard sauce."

3/4 cup sugar
 1 tbsp. butter
 2 tbsp. flour
 2 eggs, separated
 1 cup of milk
 juice and grated rind
 of 1 lemon

Mix sugar, butter, flour and egg yolks. Add lemon juice and rind, then milk. Stir until sugar is dissolved. Beat egg whites until stiff; fold into mixture and pour into baking dish. Set in pan of hot water and bake for about one hour or until set. Bake in 350° oven. Serve warm or cold.

DATE PUDDING

Mary Edith Runyan

1/2 lb. dates, chopped
 1 cup English walnuts
 1 cup bread crumbs
 1 cup sugar
 3 eggs, separated

Beat whites and yolks of eggs separately. Add yolks to the other ingredients. Fold in egg whites. Set pan of pudding into pan of hot water, and bake about an hour in a medium oven. Serve with whipped cream.

APPLE CRISP PUDDING

Mrs. Joseph B. Board, Jr.

"This dessert is very easy to make, not too expensive, and very good."

4 cups sliced apples
 1/4 cup water
 1 tsp. cinnamon
 1/2 cup butter or margarine
 1 cup sugar
 3/4 cup flour

Turn apples into buttered casserole; combine water and cinnamon and pour over them. Work butter, sugar and flour together until crumbly. Sprinkle over the apples and bake in a 375° oven for 35-45 minutes or until the top is golden. Serve with custard, cream or ice cream.

*for Apple crisp,
 1 c sugar, 1/4 c flour, 1/2 c butter. unsalted
 butter
 topping: 1/2 c oats, 1 c brown sugar, 1/2 c milk, 1/2 c butter*

NEW ENGLAND BAKED INDIAN PUDDING

Mrs. Stanley F. Cornish, Jr.

"Great as dessert for a Baked Bean Saturday Night Supper."

5 cups milk
2/3 cup dark molasses
1/3 cup granulated sugar
1/2 cup yellow cornmeal
3/4 tsp. cinnamon
3/8 tsp. nutmeg
1 tsp. salt
4 tbsp. butter

Heat 4 cups of the milk and add remaining ingredients. Cook 15 minutes or until the mixture thickens. Pour into greased baking dish, add the remaining cold milk. Put into slow oven (250-300°) and bake for 3 hours without stirring. Serve warm with cream, hard sauce or vanilla ice cream.
Serves 8.

DATE AND NUT PUDDING

Rose Morse Conkling

1/2 cup sugar
4 tbsp. flour
1 tsp. baking powder
2 eggs, slightly beaten
1 cup nut meats, cut fine
1 cup dates, cut fine

Mix sugar, flour and baking powder; add the eggs and heat well. Add nuts and dates to this mixture. Put into buttered shallow pan, about 3/4 inch deep, 8x12 or 10 inch round. Bake for 20 minutes at 350°.

When cool, sprinkle with the juice of 1/2 lemon. May be served in squares with whipped cream as dessert or in bars as cookies.

FRUIT

STRAWBERRIES ALA JUDY

Judy Riccillo

"This is a pretty, delicious, EASY dessert."

1 quart fresh strawberries
about 25 marshmallows
1 pt. heavy cream

Reserve several strawberries for garnish. Wash, hull, and quarter the rest of the strawberries. Cut marshmallows into quarters. Whip cream. Blend all, put into parfait glasses. Top with garnish of strawberries.

Don't use miniature marshmallows. The cut ones absorb the cream and berry juice and are more delicious!

WHITE GRAPES AND SOUR CREAM

Barbara Lindsey

"Light and refreshing!"

- 6 cups (about 2 1/2 lbs.)
stemmed, seedless white
(green) grapes
- 1 1/2 cups sour cream
- 3/4 cup light brown
sugar (granulated works
very well)

Wash the grapes and dry thoroughly. Chill them for several hours. Sweeten the cream to taste, (about 1/2 of the sugar.) Toss the grapes and the cream together. Top with the remaining brown sugar. Finely crystalized candied ginger may also be sprinkled on top.

TUTTI-FRUITTI

Elizabeth Rutenber

"This is good served with a meat course or most often as a sauce for vanilla ice cream."

- In stone crock with a lid put:
- 1 bottle brandy
(4/5 of a qt.)
- Add as they come into season:
- 1 lb. strawberries
- 1 lb. sweet cherries
- 1 lb. sour cherries
- 1 lb. raspberries
- 2 lb. peeled, sliced peaches
- 1 lb. peeled, diced pineapple

With each addition of fruit add the equal weight of sugar. The tutti-fruitti **must** be stirred every day after each addition of fruit and sugar until the sugar is completely dissolved.

If you can find currants in the market, add 1/2 lb. of them. They give a nice color to the mixture but try not to serve them when you use the sauce for during the course of the year they become hard and inedible.

Keep crock in a **cool** place and keep it covered except when adding fruit and stirring.

When you add your last batch of fruit stir in 2 cups more of brandy. The mixture will keep almost indefinitely.



PEACHES STUFFED WITH ALMONDS

Mary Casciato

- 6 large fresh firm peaches
or
- 12 halves canned peaches
- 1 tbsp. chopped glazed
orange peel or citron
- 2 ozs. shelled toasted
almonds
- 3 ozs. powdered sugar
- 1/2 cup dry sherry

Peel, pit and halve fresh peaches. Chop and pulverize almonds until mealy. Add half of the sugar and mix thoroughly. Add citron or orange peel and blend. Fill peach halves. Place in baking pan. Sprinkle with balance of sugar; pour on sherry. Bake in moderate oven for 10 minutes. Serve warm. Serves 6.

GINGERED PEARS

2 cups water
2 cups sugar
1 one-inch stick of
cinnamon
2 strips of lemon peel
1 tsp. whole cloves
1/2 oz. dried ginger root
6 firm Bartlett pears,
peeled and sliced

Combine water, sugar, cinnamon stick, lemon peel, cloves and ginger in saucepan. Bring to boil and add the pears. Let the pears poach until they are transparent and just tender. Remove from heat and let the pears cool in the syrup.

Yield: 6 servings

✓ SOUR CREAM DEVONSHIRE PEARS

Rosemary Malloy

1 can (1 lb. 13 oz.)
pear halves
juice of one orange
juice of 1/2 lemon
1/4 tsp. ground ginger
1 stick cinnamon
3 whole cloves
1 cup currant jelly
1 cup heavy cream
1/2 cup sour cream
2 tbsps. sugar
1 tbsp. vanilla

Drain pears, reserving syrup. Put syrup, mixed with orange and lemon juices and spices, in saucepan and let stand 1 to 1 1/2 hours. Add pears and simmer until thoroughly heated. Cool and chill. Beat jelly until smooth. Add 3 tbsps. liquid from chilled pears. Remove pears to serving dish and cover with jelly. Whip heavy cream stiff. Fold in remaining ingredients and spoon in a circle on pears.

GINGER PEARS

Elizabeth Rutenber

1 No. 2 1/2 can
pear halves
2 small pieces candied
ginger (about 2 tbsp.
finely diced)

Drain juice from pears; add ginger to juice and bring to a boil; simmer 5 min. Pour hot juice and ginger over pear halves. Cool. Serve chilled with or without cream (plain or whipped as you like).



EGGS & CHEESE

EGGS BENEDICT

Mrs. Elwin R. Brown

1 tsp. butter
6 4-inch ham rounds
1/2 tsp. Madeira
6 eggs
3 English muffins
Hollandaise sauce
truffles
capers

Melt the butter in a hot frying pan. Add the ham. When beginning to brown, turn and add the Madeira. Meantime, poach the eggs. Toast and butter the halved muffins. Have Hollandaise sauce ready. Arrange the toasted muffins on a platter. Cover with the ham slices. Top each serving with a poached egg. Spread lightly with sauce. Garnish with a bit of truffle, sprig of parsley, and 3 capers.

Wine Hollandaise may be used.

CHEESE BLINTZES

Mrs. Daniel S. Krempel

2 eggs
1 tsp. salt
1 cup flour
1 cup milk

FILLING:

3/4 lb. cottage cheese
1 egg, beaten
pinch of salt
2 tsp. sugar
1 tsp. grated
lemon rind
2 tbs. graham
cracker crumbs

Add salt to well-beaten eggs. Blend in flour and milk and beat until smooth. Fry in butter in a medium sized pan. Use only enough batter at a time to make a very thin pancake. Tip pan in all directions to make it thin and even. Fry on one side until pancake begins to shrink from the sides of the pan. Turn out, cooked side up, and cool.

Mash cheese smooth. Add remaining ingredients. Blend. Place 1 heaping tbs. of filling on each pancake. Fold lower half over cheese, fold over side sections, then top half, to form rectangular envelope. (At this point they may be frozen.) Fry in butter slowly on both sides until golden brown. Serve hot with sour cream and preserves, nutmeg, or cinnamon and sugar.

CHEESE DELIGHT

Ginny Stanton

4 cups thinly sliced
onions
4 tomatoes, peeled
and sliced
salt
pepper
1/2 tsp. basil
4 slices American cheese
1/2 cup seasoned bread
crumbs
3 tbsp. melted butter

Cook onions in one inch of water for 10 minutes and drain. In a 1 1/2 qt. greased casserole, layer in order, half of tomatoes and onions; sprinkle with salt, pepper and half of basil, top with half of cheese. Repeat layers with remaining ingredients. Toss bread crumbs with butter and sprinkle over the top.

Bake, uncovered for 30-35 minutes in a 350° oven.

Serves 6.

CHEESE SOUFFLE

Ernestine Engleman Estreicher

"We like this recipe because it is very good and nutritious."

2 tbsp. butter
1 large-size tbsp. flour
1 cup hot milk
pinch salt
paprika
scant 1/2 lb. grated cheese
3 eggs, separated



Melt butter in a double boiler. Add flour and blend. Add hot milk, salt and paprika. Stir over flame until smooth and thickened. Turn off heat and add cheese. Stir until smooth. Add beaten yolks of eggs, while on fire, stirring constantly. Cool. Fold in stiffly beaten whites of eggs. Bake in a slow oven until done. About 1 hour. **Serve at once.** This cannot be done in advance. It should serve 3 or 4, probably 3 in good portions or 2 with repeat. Bake in casserole about 7 or 8 in. size.

SCRAMBLED TOMATOES AND EGGS

6 eggs
1/4 cup milk
salt, pepper
1/4 tsp. oregano
1/4 tsp. parsley flakes
1 8 oz. can tomatoes,
cut up

Mix all ingredients, except tomatoes, together and pour into a warm, non-stick, frying pan. Cook over low heat. When the mixture is almost done, fold in the drained tomatoes. Serve immediately.

Serves 4.

SUNDAY NIGHT QUICKIE

B. Murray

4 eggs
1 can undiluted chicken
noodle soup

Beat eggs slightly; add soup and beat again together. Pour into buttered skillet and scramble. Serve hot on toast. Serves 2 or 3

HERB SCRAMBLED EGGS

Ginny Stanton

6 eggs
1/4 cup milk
3/4 cup cottage cheese
salt
pepper
2 tbsps. butter
1/4 tsp. thyme
1/4 tsp. basil
1/8 tsp. marjoram

In mixing bowl, beat eggs gently, add remaining ingredients except the butter. In a large skillet melt butter over low heat and add egg mixture. Turn eggs gently as they begin to thicken. Do not stir and do not overcook. Serve immediately.



FONDUE

The art of fondue cooking, once the humble meal of the poor man in Switzerland, has developed into one of the most popular company meals in the United States today. Fondue is more than a method of cooking food; it has become a means by which friends can become acquainted and the art of conversation reinstated into the American way of life.

Before a hostess attempts her first fondue dinner party there are some basic hints that can be helpful for her to follow. Much of the success of a fondue party depends on being well-prepared. Therefore this section of the cookbook will attempt to help not only with recipes, but also with the hints that can make entertaining fun for the hostess too.

HINTS

Always try out your table top cookery on your family first, before you use it for company.

Be sure to have everything you need for entertaining prepared before the guests arrive. This will leave the hostess free to enjoy her company and make the guests feel much more at ease.

Be sure to have enough fuel to maintain the necessary heat. Do not depend on the heat from a candle for anything except maintaining the lowest heat for things like chocolate.

Keep the fondue flame out of direct wind or drafts.

Linen for a fondue party should be easily washable as there is apt to be some splatter and dribble.

To protect your table, keep a tray under the fondue pot, particularly the heat source.

The ideal number of people per fondue pot is four, never more than six.

CHEESE FONDUE:

HINTS:

Keep a close check on the temperature for your cheese fondue. Too high a temperature and over-cooking will make the cheese lumpy and stringy and tough.

When preparing the cheese mixture, use a pot with a flat, heavy bottom so that the heat will be evenly distributed and it would blend evenly.

Stir the mixture often to keep it from getting tough.

If the mixture thickens too much it can be thinned down with some warm white wine, (or milk or apple juice.)

Never serve iced drinks as an accompaniment to cheese fondue.

FAVORITE DUNKING FOODS FOR CHEESE FONDUE:

Crusty French bread chunks
Italian bread chunks
bread sticks
Pumpernickel cubes
French fried potatoes
toast triangles
potato puffs

cooked shrimp
Ham cubes
Coctail sausages
Celery stalks
Raw cauliflowerets
Apple slices
Red or white radishes

SWISS CHEESE FONDUE

1/4 lb. Emmentaler cheese,
grated
1/2 lb. Gruyere cheese, grated
3 tbsp. flour
1 clove garlic
2 cups dry white wine
1 tbsp. lemon juice
3 tbsp. Kirsh
nutmeg to taste

Dredge cheese in flour. Rub pot with cut garlic. Heat wine until bubbles rise. Add lemon juice and then the cheese, by handfuls. Stir until smooth and blended and pour into fondue pot. Serve with crusty French bread. Serves 4. Cut the recipe in half for use as an appetizer.

BEER-CHEESE FONDUE

- 1 tbsp. melted butter
- 1 1/2 tbsp. cornstarch
- 1/2 tsp. mustard
- 1 cup beer
- 1 lb. grated mild cheddar cheese

Combine butter, cornstarch, mustard until smooth. Add beer and stir until thickened. Remove from heat and add cheese. Heat mixture over low heat until cheese is melted. Keep over low heat and dip cubes of day-old bread or other favorite dunkables.

CRAB FONDUE

- 1 10 oz. can condensed cream of shrimp soup
- 1/4 cup milk
- 1/2 cup grated American cheese
- 1 can drained crab meat
- 1 tbsp. lemon juice

Combine milk and soup. Heat slowly then fold in remaining ingredients. Heat to serving temperature just before serving. If desired, add dash of sherry at this time.

MEAT AND SEAFOOD FONDUE:

HINTS:

Be sure to provide two forks for each guest. The fondue fork becomes much too hot to be used for eating.

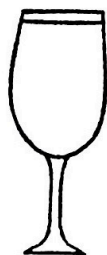
Provide plenty of paper napkins, salt and pepper, and finger bowls.

There are many suggestions for preventing oil splattering. Among them are add a teaspoon of salt to the oil, put a piece of bread in the hot butter, and dry the meat thoroughly first.

To clarify the oil for re-use, drop some pieces of raw potato into the oil. Cook them until the potatoes are brown and remove. Strain the oil and refrigerate when cool.

Make sure that the burner is adjusted to keep the oil hot throughout the meal.

Always keep a tray under the burner to protect your table.



VARIETIES OF MEAT FOR FONDUES:

Sirloin Steak	Tender pork
Fillet	Ham
Tenderloin	Lamb
Top round	Veal
Saratoga Steak (Eye of the round)	Shrimp
Chicken breasts (cut in cubes)	Scallops

SAUCES FOR MEAT FONDUE:

GENTLEMAN'S CHOICE

1/2 cup mayonnaise
 1 tsp. lemon juice
 1 tsp. chopped onion
 1 tbsp. horseradish mustard

Mix all ingredients and let stand for the flavors to blend well.

REDHEAD'S DELIGHT

8 oz. sour cream French
 onion dip
 1 tbsp. horseradish
 1 tsp. Worcestershire sauce

Mix ingredients until well blended. Adjust seasonings to taste.

CURRY SAUCE

1 cup mayonnaise
 3 tbsp. milk
 4 tsp. curry powder
 1/2 tsp. Tabasco sauce

Mix well and refrigerate until ready to use.

CREAMY MEAT SAUCE

1 cup sour cream
 1/2 cup chili sauce
 1 tsp. mustard
 salt

Mix all ingredients and refrigerate awhile before serving.

✓ **BEEF AND MUSHROOM FONDUE**

B. H. Lindsay

- 2 parts salad oil
- 1 part butter
- 2 tbsp. fresh lemon juice
- 1 or 1 1/2 lbs. round
steak or sirloin tip cut
into THIN 1 in. strips
- 1/2 lb. fresh mushrooms halved
or quartered

Orange-Ginger sauce
Avocado-Dill sauce
Barbeque sauce-any recipe



Cooking is done right at the table by guests. Use a fondue pan, electric skillet or sauce pan with high sides. Heat enough oil and butter to half fill pan. Add lemon juice. Heat just to below smoking point and keep oil bubbling during cooking. Have beef strips and mushrooms at room temperature and place on serving tray.

Set out small bowls of sauces. Each guest spears pieces of beef or mushrooms on long fondue fork or bamboo skewer, then holds it in hot oil until cooked to desired degree of doneness, about 30-60 seconds. Dips in sauce on his plate, eating at once.

Add more oil to pan as needed and skim surface of oil occasionally.

Serves 4-6 people.

✓ **ORANGE-GINGER SAUCE**

B. H. Lindsay

- 1/2 cup mayonaise
- 1/2 cup dairy sour cream
- 1 tsp. grated orange peel
- 2 tbsp. fresh orange juice
- 1 tbsp. finely chopped
crystallized ginger
- 1 clove garlic—finely minced
- 1 tsp. soy sauce

Combine all ingredients and mix well. Refrigerate 1 hour or longer to blend flavors. Makes 1 and 1/4 cups.

✓ **AVACADO-DILL SAUCE**

B. H. Lindsay

- 1 ripe avocado—mashed
- 1/2 tsp. lemon peel
- 2 tsp. fresh lemon juice
- 1 cup dairy sour cream
- 1 tsp. seasoned salt
- 1/4 tsp. dried dill weed

Combine avocado with lemon peel and juice. Blend in remaining ingredients. Chill. Makes 1 1/2 cups.

DESSERT FONDUE:

The most popular dessert fondue is chocolate, although there are many other varieties available. In preparing the chocolate fondue it is very important to keep the flame very low to eliminate burning the chocolate.

Chocolate fondue is a wonderful dessert for children. The chance to "cook" their own dessert makes mealtime very exciting.

For the finishing touch to your dessert fondue, provide small dishes of second dips or toppings, into which your guest may dunk their coated dunkables. These include chopped nuts, coconut, candy sprinkles or finely crumbled cereals.

FAVORITE DESSERT DIPS:

Cherries	Angelfood cake
Strawberries	Pound cake
Mandarin oranges	Lady fingers
Apple slices	Marshmallows
Banana pieces	Doughnuts
Pineapple chunks	Popcorn
Grapes	Walnuts
Tangerine slices	

CHOCOLATE FONDUE

9 oz. Toberlene chocolate
1/2 cup cream
2 tbsps. Kirsh

Combine all ingredients in pan over low heat until chocolate is melted and the mixture is very smooth. Pour into the fondue pot and keep the flame very low. Great with all your favorite dessert dips.

PEPPERMINT FONDUE

1/2 lb. thin mints
3 tbsps. cream

Combine mints and cream in pot and melt over low heat. Keep on low heat while serving.

CARAMEL FONDUE

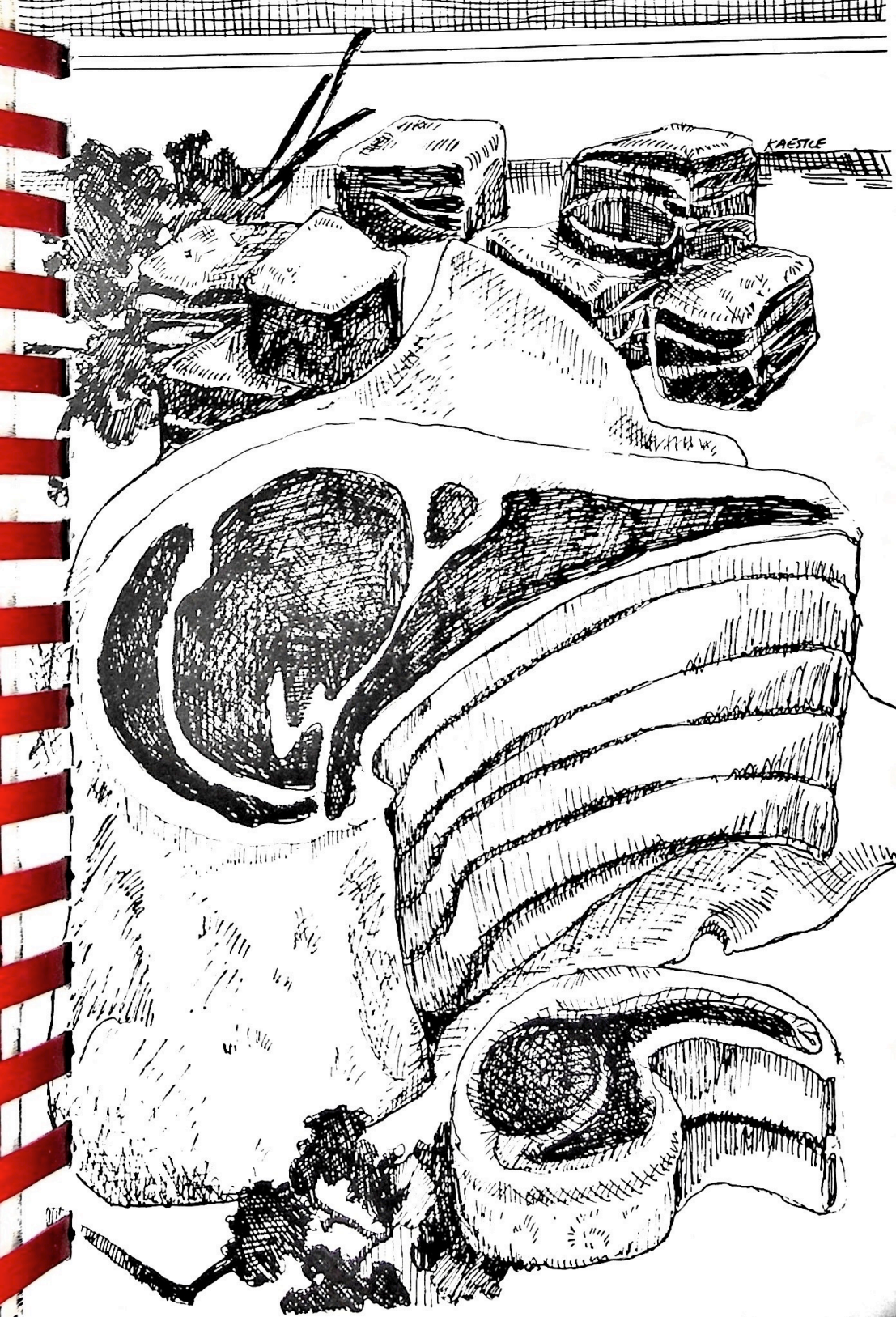
1 pkg. caramels
1/2 cup miniature marshmallows
2/3 cup light cream

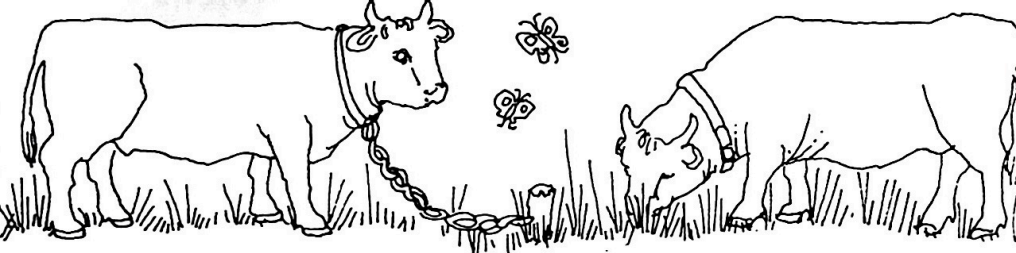
Melt cream and caramels. Stir well. Add marshmallows and stir until blended. If mixture becomes too thick, add more cream.

CHILDREN'S DELIGHT

Large pkg. chocolate bits
3 tbsp. milk or cream
1/2 tsp. instant coffee
2-3 tbsp. honey

Melt all ingredients together and let the children dip to their hearts content.



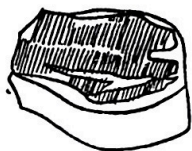


BEEF

DAUBE GLACE

Ruth Campbell

- 10 lbs. boneless chuck roast
- 1 can consomme
- 6 large onions
- Pinch thyme
- 3 or 4 bay leaves
- 2 or three cloves garlic
- Salt, pepper, cayenne
pepper to taste
- 4 oz. sherry or madeira wine
- 1 pkg. gelatin to each
pt. of liquid



Rub meat with salt and pepper, and brown in fat. Place meat in large pot. Add water and consomme to cover (less liquid, if pressure cooked). Add onions, thyme, bay leaves, garlic, salt, pepper. Simmer 5-7 hours, or until meat is tender. Remove meat; strain stock. Add sherry or wine to stock. Bring to boil and remove from fire. To stock add gelatin, already softened in small quantity of water. Place meat in mold (vegetable crisper, or other large enamel pan, suggested). Pour hot stock and gelatin over meat. Skim off grease as it rises to top. Mold in refrigerator until congealed. Serve cold, unmolding in lukewarm water. Place on platter and garnish with parsley, tomato wedges, green pepper rings, etc.
Serves at least 20.

VIENNA POT ROAST

Eva Neumann

- 2 1/2 lbs. bottom-
round beef
- 2 onions, cook lightly
in butter
- 1 green pepper
- 1 carrot
- tomato sauce
- paprika

Brown meat without water. Then pour over it 1/3 can tomato sauce, some paprika, and some hot water. Add vegetables. Simmer on small flame until tender (2 1/2-3 hours). Strain meat juice, stir in 1 tbsp. flour with cold water, add lukewarm juice and stir until thickened.

DAVID'S BEEF STEW

Mari Kaestle

"This is a good dish for entertaining in the winter."

2 lbs. beef stew meat
 2 cloves garlic, pressed
 1 onion, chopped fine
 3-4 strips bacon, cut
 in sm. pcs.
 3 tbsp. olive oil
 1 cup seasoned flour
 1/4 cup brandy
 2 10 oz. cans beef broth
 1 bay leaf
 1/4 cup chopped fresh parsley
 1/2 tsp. thyme
 1 cup fresh mushrooms
 2 cups dry red wine
 4 tbsp. tomato paste
 1 15 oz. can small
 potatoes, drained
 1 15 oz. can small
 onions, drained
 1 15 oz. can small
 carrots, drained
 sour cream
 chives

Heat oil and saute onions, garlic and bacon. Dredge meat in seasoned flour and brown with onions. When meat is crusty, add brandy and flame. When meat is finished flaming, add boullion, wine, tomato paste and herbs. Cook uncovered at a good simmer for 1 1/2 to 2 hours or until meat is tender. Stir occasionally to prevent burning. Then add carrots, onions, and potatoes. Heat thoroughly in stew.

To serve, make a mixture of sour cream and chives; put in bottom of the bowl and pile the stew on top. If you wish, you may garnish the top of the stew with sour cream. This can be frozen or made days ahead of time and refrigerated. Very good with salad and French bread.

Serves 4.

BEEF BOURGUIGNON

Marci Whalen

"Good with macaroni and swiss cheese."

1 1/2 to 2 lbs beef, cubed
 1 cup Burgundy wine and
 1 cup water (or more but
 in equal amounts)
 1 small can mushrooms (or
 1/4 to 1/2 lb. fresh
 mushrooms)
 2 onions, diced
 3 tbsp. spaghetti sauce
 thyme, parsley, salt and
 pepper to taste
 1 bay leaf

Use meat tenderizer on beef cubes 1/2 hr. before cooking. Brown meat and onions in butter. Add remaining ingredients and simmer 1 1/2 to 2 hours or bake (covered) in preheated oven (250°) for 2 hours.

Better heated the next day 3/4 hour in 325° oven.

SCOTCH HOT POT

Peg MacGregor

"An inexpensive stew for a crowd—the taste difference is the layer of smoked sausage."

- 1 1/2 lb. lean stew beef
- 1/2 cup flour seasoned
with salt and pepper
- 2 tbsps. cooking oil
- 3 medium potatoes—
thinly sliced
- 2 large apples—
thinly sliced
- 1 lb. sliced smoked
sausage—cooked
- 2 large onions—
thinly sliced
- 4 small tomatoes—sliced
- 1 cup beef broth

Heat oil in large heavy covered pot. Shake beef squares in seasoned flour and brown in oil. Add the following in layers, using salt and pepper at each layer: potatoes, apples, sausage, onions and tomatoes. Add the beef broth bringing level only to 1/3 of the pot. Start on top of stove until all ingredients are added. Finish in 300° oven for about one hour.

FINGER STEAKS

Nancy Walton

"These are delicious!!! They are to be eaten with the finger—hence the name!!!"

- 1/2 cup flour
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. garlic salt
- 1/2 tbsp. salad oil
- 1 egg
- 1/2 cup milk

Mix into a batter. Cut steak round or sirloin) into 2" pieces. Dip in batter. Fry (not too much oil). Don't fry too many pieces at a time.

**BEEF STROGANOFF**

Jeanne Meacham

- 2 lbs. thinly sliced beef
(Sirloin Tip)
- 1/2 cup flour
- 1/2 cup shortening
(oil-butter)
- 1 can mushrooms or
1/2 lb. fresh
- salt-pepper-accent
- 1 pkg. Lipton onion soup
- 1 1/4 cups beef broth
- 5 drops Tabasco
- 1 cup thick sour cream

Shake meat in flour—brown. Add mushrooms, broth, onion soup and seasoning. Cover and cook till tender—approx. 30 minutes.

Optional: tomato sauce
wine

Serves 4

POT ROAST WITH SPAGHETTI

Dottie Splain

4 lb. pot roast
 2 cloves garlic
 2 tbsps. oil
 1 medium onion, chopped
 1 1/2 tsp. oregano leaves
 1 tsp. thyme leaves
 1/2 tsp. basil
 pinch cinnamon
 1 12 oz. can tomato paste
 2 tps. salt
 1/4 tsp. pepper
 4 cups water
 1 lb. spaghetti
 grated Italian cheese

Rub meat with 1 clove garlic, brown in oil. Remove meat, add remaining garlic and next five ingredients. Cook gently, stirring, about five minutes. Put meat back in pot. Mix tomato paste with water, salt and pepper and pour over meat. Simmer until tender—about 3 hours—turning meat several times. Sauce will thicken somewhat. Cook and drain spaghetti. Mix with half the sauce. Slice meat and arrange on platter with spaghetti, sprinkle with cheese. You may pour the remainder of the sauce over the spaghetti and meat or pass in a gravy boat.

**ELECTRIC SKILLET
 CORNED BEEF AND CABBAGE**

Mary Casciato

"A Prize-winning recipe given to me by a dear friend, Arthur Pickens of Oneonta, N.Y. A bachelor, Mr. Pickens is well-known for his gourmet cooking and lectures on the art of gracious dining."

4 medium sized potatoes
 1/2 head medium cabbage
 4 small onions
 1 can Bovril corned beef
 salt
 pepper
 1 1/2 cups water

Peel and quarter potatoes. Place in electric skillet with water; cover and boil until potatoes are almost tender. Add onions and cabbage. Cover and cook until cabbage is tender. Season. Slice corned beef into four slices and put on top of cabbage. Cover and steam until beef is hot. Serves 4.

EASY BEEF STROGANOFF

Ruth Anderson

4 tbsps. butter
 2 lb. sirloin or round
 steak
 flour
 salt and pepper
 1 can mushroom soup
 1 pkg. onion soup mix
 1 can mushrooms
 1 cup sour cream—
 slightly warmed

Cut steak into 1" pieces and toss in flour mixed with salt and pepper. Brown in melted butter. Add mushroom soup (undiluted), onion soup mix and mushrooms. Cover and bake 2 hours at 300°. Ten minutes before serving, stir in sour cream. Serve over noodles or fluffy hot rice. 8 servings.

CHUCK BOURGUIGNONNE

B. Murray

"M'm! M'm! Good and easy!"

- 2 1/2 lbs. boned chuck roast
(about 2 inches thick)
- 6 slices bacon, cooked
and crumbled
- 1 can beef broth
- 1 1/4 c. water
- 1/2 c. dry red wine
- 2 large cloves garlic,
minced
- 1 large bay leaf
- 1/2 lb. (8 small) whole
white onions
- 4 medium carrots, cut in half
- 1/2 lb. sliced fresh mushrooms
(about 2 cups) or 1 can
(4 oz.) sliced mushrooms,
drained
- 2 T. flour

Trim all fat from chuck; cut into 1 1/2" cubes. In large heavy pan, brown in bacon drippings; pour off fat. Sprinkle with salt, pepper. Add bacon, soup, 1 c. water, wine, garlic, bay leaf. Cover; simmer 1 hour. Stir now and then. Add onions, carrots, mushrooms. Cover; simmer 1 hour or until tender. Remove bay leaf. To thicken, gradually blend 1/4 c. water into flour. Push meat and vegetables to one side. Slowly stir flour mixture into sauce. Cook, stirring until thickened.

Servings—4.

SPICY, FRUITED POT ROAST

Barbara Lindsay

Use chuck, brisket or rump

- 4 lbs. beef pot roast
- 1 tbsp. fat
- 1 onion, sliced
- 2 tsp. salt
- 1/2 tsp. pepper
- 1/4 tsp. cinnamon
- 4 tbsp. honey
- 3 tbsp. brown sugar
- 1/4 cup water
- 1 cup beer
- 3/4 cup dried prunes
- 3/4 cup dried apricots
- 1/8 tsp. powdered ginger
- 5 medium potatoes, peeled
and sliced
- 6 carrots, peeled and
quartered
- 6 onions, whole

Brown meat and sliced onion over medium heat in hot fat. Turn frequently. Use Dutch oven, heavy skillet or kettle with tight-fitting lid.

Add seasonings, honey, sugar and water. Cover tightly. Simmer slowly over low flame or in 300° F oven about 2 1/2 hrs.

Soak prunes and apricots in beer and ginger until plump. *whole onions*

Add beer mixture, potatoes, carrots in alternate layers and cook until tender, about 30-45 minutes longer. Serve on platter arranging fruit and vegetables attractively. Put juices in pitcher and serve with roast.

6-8 generous servings.

FLEMISH CARBONADE

B. Murray

"Make several days ahead if you wish."

- 2 1/2 lbs. boneless beef chuck
(cut in cubes)
- 1/2 cup flour
- 2 tsp. salt
- 1/2 tsp. pepper
- 2 tbsp. shortening
- 1/4 cup butter
- 4 medium onions, sliced
- 1 12 oz. can or bottle
of beer
- 1 clove garlic
- 3 sprigs parsley
- 1 bay leaf
- 1/4 tsp. thyme
- 2 2" pieces of celery

Dredge meat with flour, salt and pepper. Heat shortening in Dutch oven until very hot. Add meat and brown on all sides. Melt butter in skillet and saute onion slices. Add onions, beer and garlic speared with wooden pick to meat. Place parsley, bay leaf, and thyme in curve of one piece of celery, cover with second piece of celery. Tie with string. Add to meat.

Cover and cook over low heat 1 1/4 hours or until tender. Discard garlic and celery. Skim off surface fat. Serves 4 to 6.

BEEF BRETAGNE

Virginia Northrup

- 2-3 lbs. round steak;
cut in cubes
- 1-2 Spanish onions,
thinly sliced
- 2 lbs. whole mushrooms
- dash Tabasco
- 1 tsp. sugar
- 1/2 cup Burgundy wine
- 1/2 cup strong coffee
- 1/2 cup water
- 1/2 pt. sour cream

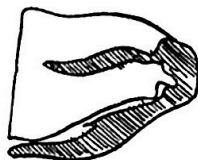
Dredge meat in flour, brown in fat. Add other ingredients to browned steak. Cover and simmer at least an hour. Serve hot with rice or noodles.

KITCHEN BARBEQUE

Judy Riccillo

"For a simple dinner that is delicious and will just cook all day while you're out gallivanting!!!"

- Brisket cut of beef
- prepared barbeque sauce



Take beef and put in a 9" x 13" baking pan. Cover pan with aluminum foil and seal. Put on a very low heat at about 9 a.m. and just let it cook until about 4:30 p.m. Then pour off juices, shred with two forks and pour on a bottle of prepared barbeque sauce (Use less if desired). Heat and serve on slices of bread or broad noodles. Mix up a salad and dinner is ready!!!

TEXAS CHILI

Paul Brand

"A 'hot' dish worthy of the Lone Star State."

- 2 medium onions, chopped
- 1 garlic clove, chopped
- 10 whole pepper corns
(or ground red or black pepper)
- 1-1 1/2 lbs. stew meat
(hamburger or other meat may be substituted)
- 6-10 tsp. chili powder
- 4 fresh tomatoes (or 1 can)
- 1 chili pod
- 1 tsp. comino powder
- 2 chopped jalepino peppers
(or hot sauce)
- salt
- 4 cups water

Use a large skillet. Put 1/4 inch cooking oil in skillet (bacon drippings preferred). Saute onions until brown; add stew meat and brown slightly. Add the remaining ingredients.

Cook over low heat until the meat breaks apart easily. Remove the chili pod and add flour or cornstarch to thicken.

I prefer eating chili with cooked pinto beans but kidney beans can be used. Serve chili in bowls with crackers and beer.

SPANISH SHISHKEBOB

Emily Martinez

- 1/2 lb. bacon, cut in one inch squares
- 2 1/2 lbs. sirloin steak
(or good cut of chuck)
- 1/4 cup dry sherry
- 3 cloves fresh garlic, put through garlic press
- salt to taste
- pepper, fresh ground in pepper mill
- 1/2 tsp. M.S.G.
- 1 tsp. tenderizer (Use more if chuck)
- 2 large green peppers
cut in 1" squares
- 2 large onions cut in large pieces
- 4 medium, firm tomatoes
cut in quarters
- 1 tbsp. corn oil

Cut steak in 1" squares, trim off excess fat. Place in large bowl, add bacon. Sprinkle with salt, pepper, tenderizer, m.s.g., oil and garlic. Marinate overnight in covered bowl, or at least several hours. When ready to serve add vegetables. Each person loads his own skewer and cooks it over barbeque, until done according to taste. These can be pulled off skewer directly into a hot dog roll. Have a bowl of water and paper towels on hand for rinsing hands.



GROUND BEEF

AMERICAN CHOP SUEY

Harriet Silver Cooper

1 onion—chopped
 1/2 cup celery
 1/2 cup green pepper
 1/2 cup melted butter
 1/2 lb. hamburger
 1 cup cooked macaroni
 1 can tomato soup
 1/2 can water
 salt
 pepper
 garlic
 celery salt

Saute onion, celery and green pepper in butter until transparent. Cook hamburger in onion mixture. Add macaroni, seasonings to taste and mix together. Add soup and water. Simmer.



STUFFED CABBAGE

Joyce Neumann

"Excellent with mashed potatoes and fruit salad."

1 med. to large cabbage
 1 lb. ground meat
 1/2 to 3/4 cup prepared rice
 1 tsp. salt
 dashes of pepper, parsley
 1 onion chopped finely
 2 1 lb. cans sauerkraut, drained
 2 1 lb. cans tomatoes
 3 cans of water in which
 3 beef boullion cubes
 have been dissolved.
 1 1/2 tsp. salt
 3 tsp. sugar
 1 1/2 tsp. parsley

Remove cabbage core, place in boiling water 7-8 minutes and peel off leaves (10-14). Chop remaining cabbage.

Mix meat, rice, salt, pepper, parsley and onion. Place heaping tbsp. on cabbage leaf (at base or thickest part). Roll starting from base. Tuck ends into meat to secure.

Place in very large pan—all on one level if possible. Cover with remaining cabbage chopped in large pieces. Add sauerkraut, tomatoes, and beef boullion and water. Add salt, sugar, and parsley. Cover and simmer 1 1/2 hours.

APPLESAUCE MEAT BALLS

Alice Loomis Clayton

1 lb. hamburger
 1 cup applesauce
 1 onion, chopped
 1 egg
 salt, pepper
 bread or cornflake crumbs
 about 1/2 cup
 1 cup catsup
 1 cup water

Combine all ingredients except catsup and water. Form in balls and roll in flour. Brown in bacon fat. Put in pan or casserole, cover with catsup mixed with water. Bake covered for 1 hour at 350°. I serve it with rice.
 Serves 6.

MEAT BALLS STROGANOFF

Ruth Campbell

3 lbs. ground chuck
 2 cups dry bread crumbs
 2 eggs slightly beaten
 2 cups beef stock
 2 tsp. prepared mustard
 1 tsp. salt
 few grains pepper
 1/4 cup flour
 1 tsp. salt
 2 tbsp. vegetable oil
 1/2 lb. mushrooms
 2 cans condensed onion soup
 1/2 cup marsala
 2 tbsp. flour
 1 cup sour cream
 2 tbsp. chives

Make meat balls out of first seven ingredients. Form small balls. Mix 1/4 cup flour and 1 tsp. salt and coat meatballs. Bake until done in a skillet (325°) over moderate heat. Heat 2 tbsp. oil. Add mushrooms and cook until tender. Pour soup and wine into mushrooms, heat and stir until boiling. Pour sauce over meatballs and heat or bake 10 minutes, stirring occasionally. Blend 2 tbsp. flour and sour cream and add to meat. Cook 5 minutes or until thoroughly heated. Garnish with chives.

HOT QUICKIE FOR A COLD DAY

Rae Whitney

"Hint: Corn with sweet peppers added, gives a delightful below-the-border flavor."

1 12 oz. can corn niblets
 1 16 oz. can chili con carne
 1/2 cup frozen chopped
 onions (optional)

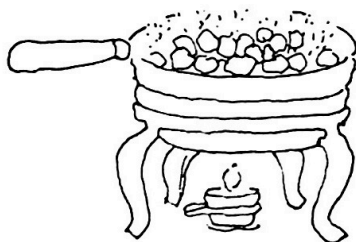
Empty the corn niblets into a saucepan and add the chili and onions. Mix and heat slowly to a low boil. Simmer about a minute and serve.

While chili is heating, whip up simple green salad, and "instant meal" is loaded with flavor and vitamins.

NORWEGIAN MEAT BALLS (about fifty small meat balls)

Bernt Bjorvand

- 1 1/2 lbs. ground round beef
- 3 eggs
- 1 cup milk
- 1 tbsp. finely chopped onion
- salt, pepper, pinch of garlic salt
- 3-4 tbsp. flour for meat balls
- 3 tbsp. flour for gravy



Add the eggs to the meat, and beat them into the meat with a large fork. Add the milk, and beat. Add salt, pepper, garlic salt and chopped onion; and beat them in. Add enough flour to make a stiff mixture. With a dessert spoon form small meat balls. Fry these in butter at a fairly high heat until brown. Remove them from the frying pan. Make gravy by sprinkling about 2 tbsp. of flour into the frying pan in which the meat balls were cooked, stirring until the flour is browned. Gradually add 1 cup hot water, then more water until the gravy is the right consistency. Season with salt and pepper. Put the meat balls into the gravy and simmer for about 15 minutes.

ITALIAN DELIGHT

B. Murray

- 2 tbsp. butter, melted
- 2 lbs. lean ground beef
- 3 medium onions, diced
- 1 bell pepper, diced
- 2 cloves garlic, put
through garlic press
- 2 small cans tomato sauce
- 1 tbsp. Worcestershire sauce
- 1 can corn niblets (1 lb.)
- 1 small can mushrooms or
1/2 lb. fresh
- 1 cup sharp grated cheese
- 1 tbsp. brown sugar or
1/2 cup sherry
- 1 small can pitted black olives
- 1 8 oz. pkg. shell macaroni
- salt and pepper to taste

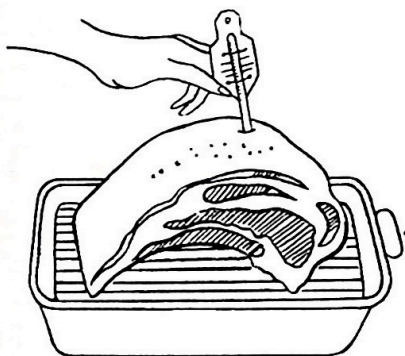
In a large, heavy skillet, brown the ground steak in the melted butter. (When browning ground meat, do no more than one-half lb. at a time and have your flame fairly high. Otherwise, the meat just simmers in its juice and never does brown). Remove meat from skillet and set aside. In same pan, brown the onions and bell peppers. Add all other ingredients except macaroni. Simmer together for 5 minutes. Bring 6 qts. of water to boiling point. Cook macaroni in this until tender. Combine the macaroni, meat and sauce. Refrigerate until one hour before serving. Reheat for one hour at 350°. This dish should be moist but not runny. If necessary, add a little water. Serves 8 to 10.

DOLMA (Turkish)

Marilyn Lowe

"From Turkish friend Nur Karagozlu."

3/4 cup uncooked rice
2 small onions, chopped
1/2 small can Hunts'
Tomato paste
1 lb. fatty hamburger
1/4 stick margarine
grape or cabbage leaves



Mix in bowl above ingredients. Wrap in grape or cabbage leaves. Put in heavy bottom kettle. Cover with water. Turn a glass plate over and cover mixture. Push down firmly. (it will come apart if there is any space between plate and wrapped dolma) Boil slowly 1 hour. While mixture is boiling pour 1/2 can of Hunts' Tomato Paste around edges of plate.

To prepare cabbage leaves—leave out of refrigerator 4 days. Take leaves off cabbage and par boil.

Grape leaves must also be boiled about 2 min. if they are fresh summer leaves. If old, as in winter, just dip in hot water before wrapping.

STUFFED CABBAGE

Mrs. Daniel S. Krempel

1 large cabbage
1 1/2 lbs. ground lean beef
1 egg, beaten
1 onion, chopped
1 onion, grated
2 tbsp. uncooked rice
1 No. 2 can tomatoes
1/2 cup raisins
lemon juice
brown sugar
salt and pepper

Remove large leaves from cabbage (carefully, so they aren't torn). Shred remainder of cabbage. Pour boiling water over leaves and let them soften as you mix: meat, egg, grated onion, rice, salt and pepper. Place portion of meat on each leaf (start at thick end) and roll up so that meat is completely sealed in leaf. Secure with toothpick. Brown chopped onion in large kettle, add shredded cabbage, then rolled cabbage leaves. Pour tomatoes over all and add salt and pepper to taste. Cook slowly about 1 hour. Then add lemon juice and sugar, a little at a time until it is about as sweet and sour as you can stand it. Add raisins and continue cooking about 1 hour more.

CHAFING DISH MEATBALLS

Gwen Miller

1 1/2 lbs. ground chuck
 1/2 cup bread crumbs
 1 tsp. salt
 1/4 tsp. pepper
 1 egg (slightly beaten)
 1/2 cup milk
 1/4 cup shortening
 2 cups canned tomato juice
 2 tbsp. flour
 3/4 cup bottled barbecue sauce
 1/4 cup water
 1 lb. (4 1/2 oz.) can
 pineapple chunks, drained
 stuffed olives

(Early in day), toss together meat, bread crumbs, salt and pepper, egg and milk. Shape in 1/2 to 3/4" balls. Place in pan with shortening in refrigerator. In saucepan combine tomato juice and flour, add barbecue sauce and water, blend well.

1 1/2 hours before use, bake meat balls 30 minutes at 350°. Drain off fat, add tomato sauce and bake 45 minutes longer. Place in chafing dish with olives and pineapple chunks.

CHILI CON CARNE

Rae Whitney

1 lb. hamburger
 1 can red kidney beans
 (about 16 oz.)
 1 can tomatoes
 (about 16 oz.)
 1/2 cup fresh or frozen
 chopped onions
 Chili powder to taste
 (if you like it sweet—add
 sugar to taste)

Put the hamburger in a pot (a large one, if you're making a triple recipe) and brown over medium-to-high heat. Fast browning improves the flavor, but don't overcook. When the meat is well browned but still pink in the middle of the lumps, add the beans, tomatoes, onions and spice (or sugar). Simmer about 15 minutes—longer if you like your chili concentrated. Serve hot.

BEEF BALL STROGANOFF

Ginny Stanton

1/2 cup milk
 1 tbsp. tomato paste
 1/2 cup dry bread crumbs
 1 lb. chopped beef
 1 tsp. salt
 4 tbsp. butter
 1/2 cup onions, chopped
 1 pt. mushrooms (drained
 if canned)
 2 tbsp. flour
 1 cup beef bouillon, condensed
 1 tbsp. Worcestershire sauce
 1/2 cup sour cream

For beef balls stir together milk and paste. Add bread crumbs, beef and salt, work together. Make balls, 1 tbsp. at a time. Fry in butter until browned a little. Remove meat from pan. Saute onions and mushrooms in fry pan drippings. Add flour and beef bouillon, bring to boil. Return meat balls to sauce. Simmer for 15 minutes to 20 minutes covered. Add Worcestershire sauce and sour cream. Stir and serve with noodles.

MEAT & SPAGHETTI DINNER

Mrs. J. E. Estreicher

1/2 to 3/4 lb. ground meat
 Good handful of spaghetti
 1 medium size onion
 1 can Campbell's Tomato soup
 1 heaping tsp. butter or
 margarine
 salt and pepper

Cut onion into small pieces and brown in the butter or margarine, add ground meat. Stir until meat turns grey. Add salt and pepper. In the meanwhile cook spaghetti. Drain under cold water. Mix with meat. Turn into casserole or baking dish. Add tomato soup. Stir thoroughly. Bake until well done and brown (about 1 hour) This serves about 4 people. It can be prepared in advance. If any left over, it can be reheated. It might need a little more tomato soup.

With a salad it provides a very good dinner at a low cost.

**ANDALUSIAN EGG PLANTS**

Victor Lopez

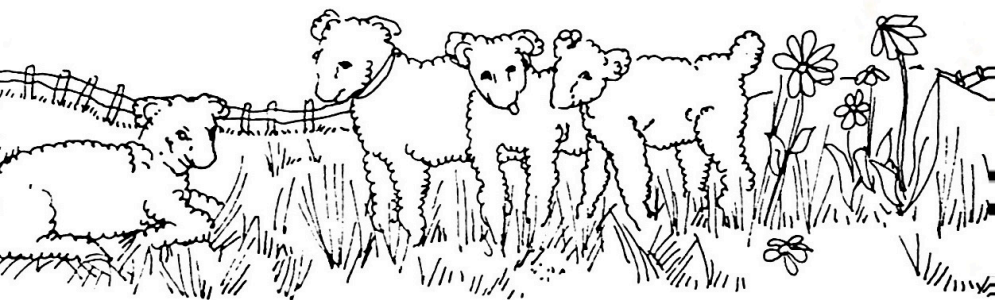
"Eat with red wine and read DON QUIXOTE."

5 eggplants, peeled
 1 lb. ground beef
 1 can tomato paste
 salt to taste
 onions
 garlic
 oregano
 mustard (a touch)
 Parmigiano cheese

Peel eggplants, slice them just like you slice bread. Put them in water with salt. While they are in water you prepare the following:

Put the beef in a pot or casserole, add chopped onions, garlic, oregano, a touch of mustard. Let this beef cook slowly and add the can of tomato paste. Do not cook it too much, let's say 10 minutes.

Take your sliced egg plant from the water. In individual casseroles put a slice of egg plant, some of the cooked meat, repeating until you have six slices covered with sauce. Sprinkle with Parmigiano cheese. Put them in the oven and cook them for an hour (350°).

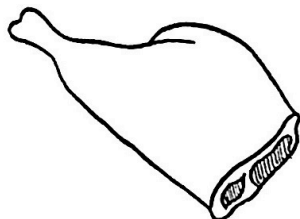


LAMB

DOLMAS

Betty Brandenburg

- 1 1/2 cups rice
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup water
- 2 green peppers
- 1 large Spanish onion
- 1/2 tsp. salt
- 1 tsp. sugar
- 1 tbsp. lemon juice
- 1 1/2 lbs. minced lamb
- 1/2 cup butter or margarine
(or olive oil if you're a
real mid-East buff)
- 1 large head of cabbage
- 1/2 cup tomato juice (I
add about 2 tbsp.
tomato sauce)



Mix uncooked rice with meat and butter. Add salt, pepper, and 1/2 cup water. Mix well. Remove cabbage leaves carefully. Wilt leaves in boiling water for 5 minutes. Cut each leaf in two removing center stem. Place 1 tbsp. of meat mixture in each half and roll **loosely** into shape of cigar.

Cut tops off peppers, remove seeds. Fill peppers **loosely** three-fourths full of meat and rice. Cut off top of onion and slit one side to center. Wilt onion in boiling water sufficiently to remove each layer without breaking. Roll 1 tsp. meat and rice mixture in each large onion leaf. Place green peppers in center of very large, deep, heavy skillet or kettle. Place rolled cabbage leaves and onion leaves in alternate layers around peppers. Add salt, tomato juice and water to cover. Press a plate (glass pie pan) on the dolmas to keep them from bursting while boiling. (you may need to weight it down.) cover with lid and boil 15. min. Remove plate and sprinkle with lemon juice and sugar. Replace lid and simmer 45 minutes. 6-8 servings. Serve with Lebanese bread and Yoghurt for dessert.

This is just as good re-heated the next day—in fact, I think it enhances the flavor.

LUCKNOW CURRY

Margaret Brady

- 1 lb. lamb, veal or beef
cut in 1" cubes
- 2 lbs. finely diced or
ground onions
- 1 tsp. whole coriander
- 10 whole cloves
- 15 pepper corns
- 1/8 tsp. whole cumin seeds
- 1 tsp. salt
- 2/3 whole fresh hot pepper
- 2 garlic buds
- 1 tomato chopped
- 1/2 lb. butter or margarine



(When using lamb, marinate overnight in the following: 3 med. sliced onions, 2 tbsp. oil, 1/3 cup sherry, 1/4 to 1/2 tsp. black pepper, 3/4 to 1 tsp. salt)

Cook onions until soft in butter or margarine. Add coriander, cloves, peppercorns, cumin seeds and salt. Mix well. Add meat and continue cooking (uncovered) gently until meat is barely tender. Add hot peppers, minced garlic, chopped tomato, and 1 cup water. Simmer gently until meat is quite tender and sauce has thickened.

When ready to prepare the curry, drain the cubed meat and add it to the simmering sauce. In most dishes drain the cooking fat or shortening from the dish before serving.

LAMB ON SKEWERS

Betty Brandenburg

- 3 lbs. boned lean leg of
lamb or round steak
- 3 large onions, quartered
- 1 cup of port or burgundy wine
- 2 tbsp. oil (preferably
olive oil)
- 1 tbsp. dried mint
- Salt and pepper to taste
- 5-6 medium tomatoes
- 4 green peppers, sliced

Cut lamb or steak into 1 1/2-inch squares. Make a marinade of onions, wine, oil, and mint in a deep dish and marinate meat for at least 2 hours, preferably overnight. Season when ready to broil. Arrange lamb squares on skewers, alternating with onion, pepper slices, and tomato slices. Broil slowly over hot charcoals or in oven broiler, about 10 minutes.

Serves 8-10

ROAST LAMB

Mrs. Cyril Harris

- Lamb, size roast desired
- garlic
- salt
- leaf thyme
- flour

Rub the lamb all over with garlic, then salt and leaf thyme. Dredge it with flour and place in a roasting pan, fat side up, without water or cover. For a 6-7 lb. leg, allow 35 minutes per lb., at an oven temperature of 300° (no hotter). Serve with gravy made the way you like best, and with currant jelly or fresh mint sauce.

PULAO

Mrs. Francis X. Brady

- 1 lb. raw rice
- 1 lb. meat (chicken,
beef or lamb)
- 6 whole cardamoms
- 12 pepper corns
- 1 tsp. salt
- 2 large onions
- 5 garlic buds
- 2 bay leaves
- 2 tsp. whole coriander
- 1/2 tsp. whole cumin seeds
- 7 whole cloves
- 2 cinnamon sticks
- 1/2 in. piece ginger root
(can sub. 1/4 tsp.
ground ginger)
- 1/4 lb. butter or margarine



Tie together in a cheesecloth square—one coarsley chopped onion, the garlic buds, coriander, ginger root, and pepper corns. Place spice bag, meat and salt in large kettle. Add cinnamon sticks, bay leaves, and water to cover generously. Simmer until meat is tender, remove meat and spice bag. Strain broth, reserve and set aside. Brown meat in butter. Mince finely and add the other onion and more garlic if you wish to the pan after removing the browned meat. Add cardamom seeds removed from the whole cardamoms and add the cumin seeds. Mix thoroughly then return meat to pan. Add broth and rice. Cover leaving an inch or so uncovered at first until the broth reaches a full vigorous boil. Lower heat to lowest point and simmer approx. 40 min. The pulao may be garnished with additional browned onion bits.

Serves ten.

Allow plenty of time for preparation.

PILAF

Mrs. George M. Kahl

- 2 tbsp. shortening
- 2 lbs. or more lamb
- 1 or more onions
- 1 can tomatoes (better a
large can)
- 1/2 lb. mushrooms (fresh
preferably)
- 1 cup water

Seasonings:

- marjoram
- bay leaf
- salt
- pepper

Saute onion to golden brown. Add chopped meat, stirring to keep onions from burning. Let meat sear well. Season. Add water, simmer gently 5-10 minutes. Watch that liquid does not boil away. Then add tomatoes and chopped or sliced mushrooms. Simmer 45 minutes to 1 hour, depending on how long it takes to cook the meat tender. Watch juice; do not let it boil away. Serve in center of nest of boiled rice.

BARBECUED LEG OF LAMB

B. Murray

- 1 six-pound leg of lamb,
boned and flattened**

MARINADE:

- 2 tbsp. vinegar
1/2 cup olive oil
1 clove garlic, crushed
1 tsp. salt
1/2 tsp. pepper**

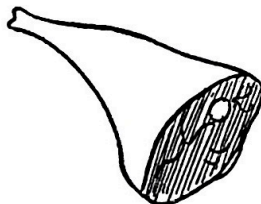
BARBECUE SAUCE:

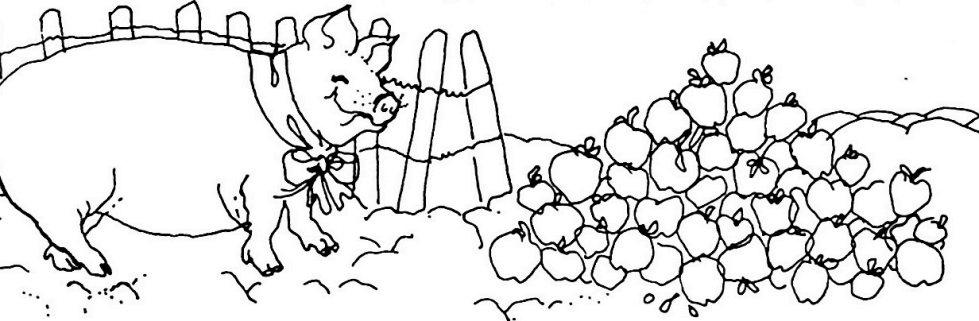
- 2 1/2 cups chili sauce
1 tsp. chili pepper
3/4 cup olive oil
1/2 cup lemon juice
1 tbsp. brown sugar
2 tbsp. tarragon vinegar
1 bay leaf
2 tsp. hot sauce
1 tsp. dry mustard
1/2 cup water
2 cups finely chopped onion
2 cloves garlic
1 tsp. salt**

Combine marinade ingredients and marinate the lamb in this mixture for 2 hours. Broil over charcoal embers for 1 1/2 to 2 hours, turning frequently and brushing every 5 minutes with the hot barbecue sauce.

Combine ingredients in sauce pan. Bring to a boil; reduce heat and simmer for 15 minutes. Best served with lamb, chicken, spare ribs.

Serves 4 - 6.





PORK

HAM ROLLS

Donna Rochin

"Good for ladies' luncheons, but men love them too."

1/2 cup long cooking rice
1/2 cup chopped onion
1/2 cup chopped celery
1 1/2 tsp. salt
1 1/2 tsp. mustard
1 egg
sliced boiled ham

Cook rice and combine with onion, celery, salt, mustard and egg. Place by tablespoonfuls in boiled ham and roll up. Place seam side down in a greased baking dish. Make sauce and spread on top of ham rolls.

Bake at 350° for 25 minutes.

Yield: about 12 rolls.

SAUCE:

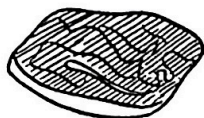
1/4 cup brown sugar
1 can cranberry sauce

HAM STEAKS AND HOMINY IN CREAM

Juanita Ward

2 ham steaks (3/4" thick)
2 tsp. prepared mustard
2 cups milk
2 cans (1 lb. size) white
whole hominy
2 cups heavy cream
1/2 tsp. pepper

Heat oven to 350° and grease a large, shallow baking dish. Trim off excess fat from ham slices, but leave little fatty edge. Slash in several places to prevent curling. Spread each slice with a teaspoon of mustard and place mustard side down in baking dish. Pour in milk and bake 50 minutes, basting frequently. Drain off milk and spoon the drained hominy around the meat. Pour 1 cup cream over the ham, sprinkle with pepper and continue baking 10 minutes, basting once. Now add the other cup of cream and bake 10 minutes longer. Slip under the broiler to brown (takes only a few minutes). Serve immediately.



COCIDO ESPANOL (Spanish Boiled Dinner)

Juana Roldan

1 lb. dried garbanzos
(chick peas)
water
salt
1 lb. soup meat in one piece
1 shin bone, cracked
1/2 lb. salt pork in one
piece, soaked 1 hour
1/2 lb. ham hock, or other
smoked ham in one piece,
soaked 1 hour
1 medium cabbage, quartered
1 large carrot, cut into thirds
4 potatoes, peeled and halved
1 bouquet garni (3 stalks
celery, 2 sprigs parsley,
1 leek, trimmed and washed
and tied in a bunch)
1 package vermicelli or
thin spaghetti
enough chorizo (Spanish
sausages)
for 8 servings

1. Place the dried chick peas in a cloth bag and tie with a string. Cover with cold water and add salt to taste. Let stand 24 hours. Remove the bag from the water.

2. In a large soup kettle, add about 1 1/2 gallons of water. Bring to a boil. Add the soup meat, shin bone, salt pork and ham hock. Return to boil and simmer 1 hour. Add the chick peas, tied in the bag, simmer 45 minutes and add the vegetables, bouquet garni and chorizo.

3. Add salt to taste and cook 1 hour longer.

4. Discard the bouquet garni and pour most of the soup stock into another large saucepan. Keep the meat and vegetables warm.

5. Bring the soup stock to a boil and cook the vermicelli in it until tender, according to package directions. Serve this as 1st course.

6. Cut the meat into serving portions. Arrange the chick peas in the center of a hot serving platter and arrange the meat and vegetables around it symmetrically.

PEACHY RIBS

B. Murray

"Do most of this early in the day."

1 can (1/2 oz.) peaches, pureed
in blender, use juice and fruit
(baby food may be used)
1/3 cup catsup
1/3 cup cider vinegar
2 tbsp. soy sauce
1/2 cup brown sugar
2 cloves garlic, minced
2 tsp. ginger
1 tsp. salt, dash of pepper
4 lbs. spareribs

Sauce: Mix all ingredients except ribs. Place ribs, meat side up, in foil lined shallow pan. Bake in 350° oven for 1/2 hour; spoon off fat. Pour sauce over ribs. Continue baking in moderate oven, 350° for one hour or until done, basting with sauce several times. First baking may be done in the morning.

Serves 4.

SWEET-SOUR PORK OR SPARERIBS

Dea Wisbey

"Authentic Chinese dish from friend Pearl Wu Hsu."

3/4 cup sugar
1/4 cup soy sauce
1/3 cup vinegar
2/3 cup water
3 tbsp. cornstarch

2 lbs. raw pork or
spareribs (1" x 2")
1 cup cold water

1/4 cup sliced onion
1 med. cucumber
(peeled and sliced)
2 tbsp. oil
2 tbsp. soy sauce
2 tbsp. cornstarch



Make sweet-sour sauce in advance. Mix and cook over low heat until thickened, stirring constantly.

Place meat in kettle. Add water and boil 20 minutes or until tender. Pour off water, if there is any left. Cool.

While meat is cooling, saute onion and cucumber for one minute in oil. (cucumber may be replaced by equal amounts of any one of: green pepper, pineapple, bamboo shoots, carrots, crab apples) Remove from pan. Add to the cool meat a mixture of soy sauce and cornstarch. Heat oil, fry meat till crisp and brown. Remove and drain. Combine meat with hot sweet and sour sauce and sauteed vegetables. (more sugar may be added to suit taste)
Serves 4-6.

CURRIED PORK CHOPS WITH APRICOTS

Ruth Bell

8 drained canned apricot
halves
8 small pork chops
(trim off fat)
1 onion minced
1/4 cup butter or margarine
1/4 cup flour
1 tsp. salt
1 tsp. (or more) curry powder
1/4 tsp. pepper
2 cups milk
1/2 lb. fresh mushrooms, sliced

Brown chops quickly on both sides in skillet and put in casserole. Saute onion in butter for 5 minutes. Blend in flour and cook, stirring constantly until thickened. Add mushrooms. Pour over chops. Cover and bake in moderate oven (350°) for one hour or until chops are tender. Top with apricot halves. Serve with rice.
Serves 4.

EGG FOO YUNG

Dea Wisbey

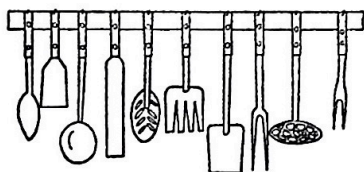
"Must be cooked and served immediately. (delicious)"

1/2 lb. pork, cut in
thin strips
soy sauce (1 tbsp.)

1/2 lb. of shrimp, shelled
and deveined
1 tbsp. sherry
cornstarch

2 onions (sliced long way
instead of across)

7 eggs beaten just a little
ginger root (cut into
pieces and mashed)
Cooking oil



Prepare ingredients first.

Put pork aside in bowl with tbsp. or so of soy sauce as a marinade.

Put shrimp aside with marinade of cooking sherry (tbsp.) and a little cornstarch.

Put aside. Do not overcook—should be crisp.

Beat eggs in bowl.

Brown ginger root in oil. Add shrimp and cook quickly, after removing the ginger root. Cook pork, then shrimp, then onions and place aside again. When all the meat ingredients are cooked, dump pork, shrimp and onions in the beaten eggs. Cook this mixture in the frying pan in small batches, much like a flat omelette. Serve over rice with soy sauce added to taste.

BAKED PORK CHOPS

Geraldine E. Quinlan

pork chops—as many
as desired
brown sugar—2 or 3 tsps.
dry mustard—a pinch or two
salt
pepper
tomato juice or paste
celery, several stalks
(not bunches)
chili sauce

Brown chops well on hot skillet. Salt and pepper them. In a covered baking dish put a layer of finely diced celery; sprinkle a little dry mustard over it, salt and pepper, and a tsp. of brown sugar. Spread a little tomato juice or paste thinly over this. Add a couple tsps. water.

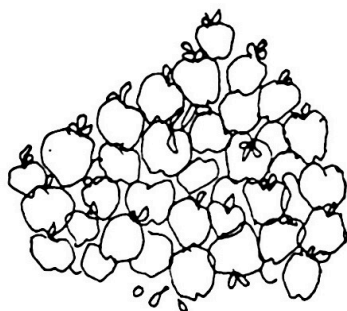
Place chops on top of this layer. Sprinkle a tsp. of brown sugar over them, and a few spots of chili sauce. Bake for 1-1 1/2 hours (with cover on dish) in a 350° oven. Remove cover and continue baking 1/2 hour.

✓ GERMAN PORK CHOPS WITH APPLES

Marjorie G. A. Bernt

"I have often used this recipe when entertaining guests at short notice. It is very good served with mashed sweet potatoes and buttered peas and carrots."

8 pork chops, medium thick
1 large onion, thinly sliced
2 t. thyme
apples
salt
pepper
sugar



Choose a shallow baking dish large enough to contain the chops without overlapping. Plan to serve in this dish. In a skillet, brown the pork chops in a little fat on one side only. Grease the baking dish and fill with peeled, sliced apples. The number of apples required will depend on their size, but there should be quite a heap in the dish. Sprinkle liberally with salt, pepper and sugar, and the thyme, and spread the sliced onions evenly over the top. Arrange the pork chops on top of the fruit, browned side **down**, sprinkle with salt, and the juices from the skillet. Bake in a 350° oven for 50 to 60 min., until the chops are cooked and browned, and the apples quite soft. Choose apples which fall quickly when cooked. This dish can be prepared quite quickly, if apples are sliced while chops brown, and once in the oven it does not have to be watched.

Serves 4-6.

Use glass or pyrex dish

✓ NEOPOLITAN PORK CHOPS

Rosemary McCoy

4 1 inch pork chops
2 to 3 tbsps. cooking oil
1 garlic bud
salt and pepper
1 green pepper, chopped
1 lb. fresh mushrooms,
sliced
4 tbsps. tomato paste
4 tbsps. white wine or
water

Saute garlic in oil until brown. Remove garlic and brown chops slowly—15 to 20 minutes, salt and pepper chops after browning each side. Mix tomato paste and wine. Spoon mixture over chops. Sprinkle peppers and mushrooms over all. Cover and simmer 50 to 60 minutes until fork tender. Serve with rice, salad and garlic bread.

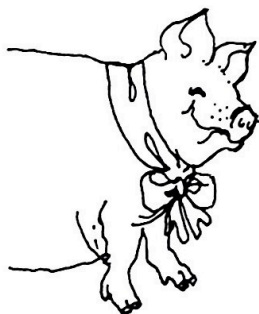
ORANGE GLAZED— STUFFED PORK CHOPS

Mary Casciato

- 4 double loin pork chops
with pockets
- 1 cup prepared stuffing
(bread cubes, seasoning)
- 1 1/2 tsp. finely chopped parsley
- 1 tsp. grated orange peel
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 4 tbsp. boiling water

GLAZE:

- 1/2 cup orange juice
- 4 tbsp. light brown sugar
- 4 tbsp. orange marmalade
- 2 tbsp. cider vinegar



Pre-heat oven to 375°—Wipe pork chops with damp paper towel (well). Make stuffing. Combine all ingredients in small bowl, toss until well mixed. Stuff chops. Place chops in small shallow baking pan. Bake 15 minutes, turn and bake additional 15 minutes.

Prepare the glaze. Combine all ingredients in small saucepan. Bring to boil stirring constantly. Reduce heat and simmer uncovered 10 minutes. Stir occasionally.

Brush chops with some glaze, bake 20 minutes longer. Brush with glaze, bake 20 minutes longer. Brush with glaze every 10 minutes until done.

HAM LOAF

Dea Wisbey

"The rice krispies make this loaf special. It is a good taste treat in the spring."

- 1 lb. smoked ham, ground
- 1 lb. pork, ground
- 2 beaten eggs
- 2 cups rice krispies
- 1 cup milk
- 1 tsp. dry mustard
- black pepper

Mix the ingredients together as listed and place in a loaf pan. Decorate with pineapple. Bake at 350° for 1 1/2 hours. Baste with:

- 3/4 cup brown sugar
- 2 tbsp. vinegar
- 2 tsp. prepared mustard
- 1 tbsp. water

Cook until thickened and baste the loaf occasionally as it bakes. Decorate loaf with pineapple.

PORK CHOPS A LA NOILLY

P. Friedrichs

4 large pork chops
1 tsp. sage
4 tbsp. catsup
4 slices red onion
4 thick slices tomato
paprika
A-1 sauce
dry mustard
5 oz. dry vermouth

Place chops in casserole dish; sprinkle with sage. Top each chop with 1 tbsp. catsup, 1 onion and 1 tomato slice, sprinkle with A-1 sauce, mustard and paprika. Pour vermouth into side of dish to avoid washing off the seasonings. Cover and bake 1 hour at 350°. Remove cover and continue baking half an hour.

RIBS

Ruth Bell

3-4 lbs. country style
ribs, cut into sections
1/4 cup brown sugar
1/4 tsp. garlic salt
1/4 tsp. ginger
2 lbs. soy sauce
3/4 cup water
1 beef bouillon cube

Mix brown sugar, ginger, garlic and soy sauce in a small bowl. Stir in the water in which the bouillon cube has been dissolved. Marinate ribs one hour turning over. Remove ribs from marinade. (Save marinade) Put ribs on rack in shallow baking pan. Bake uncovered at 350° 1 1/2 hours or until tender, basting with marinade.
Serves 3-4.

BAKED PORK CHOPS

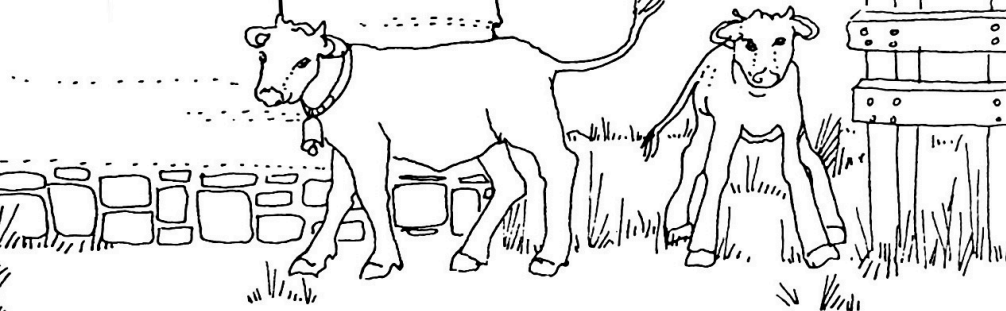
Mrs. Herbert S. Lourie

Pork chops
milk
bread crumbs
bacon fat
potatoes
onions
salt and pepper

Soak pork chops in milk in baking dish. Dip in bread crumbs and brown in bacon fat.

Place in baking dish with sliced potatoes and onions. Nearly cover with milk. Add salt and pepper. Bake at least 1 hour at 350°, longer if chops are thick.





VEAL

VEAL AND HAM SCALLOPINI

B. Murray

6 tbsp. butter
2 cups onions, chopped
3 lbs. veal, cut in 1"
pieces and lightly floured
2 tsp. salt
1 tsp. garlic powder
1/2 tsp. marjoram
3 cups cooked ham, cut into
julienne slices
1/4 cup butter
1 lb. mushrooms, sliced
4 cups commercial sour cream
spaghetti or noodles

Saute onion in large skillet in butter until golden brown. Remove onion and saute veal in the same butter. Add more butter as needed. Sprinkle meat with salt, garlic powder and marjoram. Add ham. In separate pan, saute mushrooms in 1/4 cup butter. Add to meat. Heat until very hot and veal is done. Add sour cream. Heat quickly, but do not boil. Stir until smooth. Serve with hot buttered spaghetti or noodles.
Serves 10-12.

BLANQUETTE DE VEAU

Marci Whalen

1 1/2 to 2 lbs. veal cubes
1 cup white wine
3-4 carrots
3-4 onions
1 small can mushrooms
or fresh
butter
flour
1 egg
Herbs (parsley, thyme, 1 bay
leaf, tarragon, salt,
pepper to taste)

Cook the veal cubes in the wine with enough water to cover the meat, carrots and onions.

Add herbs to taste. Simmer two hours. Remove veal cubes, seive the liquid. Make a sauce with the butter, flour and liquid just filtered. Add mushrooms. Place veal cubes back in sauce.

When ready to serve, place the yolk of the egg in the serving dish and pour the entire mixture on top while stirring.

VEAL CHOPS WITH MADEIRA AND MUSHROOMS

Mrs. Richard G. Ra

6 veal chops
4 small onions
1/2 lb. fresh mushrooms
2 stalks celery
5 tbsp. butter
flour
pinch thyme
pinch marjoram
1 tbsp. chopped parsley
1 cup consomme
1 cup sour cream
1 tbsp. tomato paste
salt
cayenne pepper
1/2 cup Madeira wine
2 tbsp. brandy
Stuffed olives, sliced



Slice the onions, mushrooms and celery. Saute these in butter until they are tender and then add a generous tablespoon of flour, thyme and marjoram and a tbsp. of parsley. Mix well and cook for about 5 minutes.

Add consomme, sour cream, tomato paste and a little cayenne pepper. Boil and then add the Madeira. If using electric frypan, turn the heat down to low and allow to simmer while preparing the chops.

Dust chops on both sides with flour and saute in butter until nicely browned. Then pour brandy over them (warmed brandy ignites more easily) set it afire and let it burn for a few minutes. Extinguish flames by pouring the onion-mushroom-wine sauce over them and cover the fry pan and cook for at least 1 hour over low heat. (Fast cooking will ruin dish.) 20 minutes before serving add sliced, stuffed olives to pan.

Serve over fluffy rice garnished with parsley or watercress. Add warm rolls, green beans, mixed green salad and dry white wine.

VEAL ROLLS

J. G. Meacham

1 1/4 lb. veal cutlet (sliced thin, pound if necessary)
1/4 lb. salami (sliced thin)
1/4 lb. provolone cheese
salt and pepper
2 tbsp. butter
2 tbsp. olive oil
1 tsp. rosemary
1/3 cup sherry
3/4 cup hot water

Pound cutlet that has been sliced thin by butcher. Cut in 3"x4" section, place salami and cheese on veal and roll carefully, fasten with toothpicks or string. (Cheese tends to escape). Brown in high heat in oil. Sprinkle rosemary, hot water and sherry. Cook covered 30 minutes. Watch for sticking. Serve with noodles.

VEAL WITH MUSHROOMS

Mara Tomasevic

- 1 1/2 lbs. veal
- 4 oz. mushrooms
- 4 tomatoes, peeled
and sliced
- 2 oz. lard
- 1 tsp. paprika
- 1/2 lb. cooked rice
- 4 oz. grated Gruyere
cheese
- 1 oz. butter

Cut the veal into slices. Brown in the lard, stir in paprika, add a little water and simmer for 5 minutes. Slice the mushrooms and stew them slowly in the butter for 10 minutes.

In a casserole arrange alternate layers of meat, rice, mushrooms, and tomatoes, ending with a layer of rice. Sprinkle with grated cheese. Bake in a moderate oven for 15 minutes. Finish under the broiler if cheese is not sufficiently brown.

VEAL SCALLOPPINE (Mushrooms & Capers)

"Can be put on 'hold' nicely."

- 1 lb. veal round steak
(cutlet) 1/2" thick
- 1/2 cup flour
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1/4 cup olive oil
- 1/2 clove garlic (minced)
- 1/4 cup butter
- 1/2 lb. mushrooms, sliced
- 1/2 med. onion, sliced
- 1 3/4 cup canned tomatoes
(or stewed)
- 1 tsp. salt
- 1/8 tsp. pepper
- 1/4 cup chopped parsley
- 1/4 tsp. oregano
- 1/4 cup capers
(package frozen peas may
be added)

Pound veal and cut in 1" pieces. Shake in bag of salt, pepper and flour. Brown garlic, add veal and brown. Heat butter, saute mushrooms and onions till light brown. Add to veal with tomatoes, parsley and oregano. After 15 minutes add capers and peas. Cover and simmer 30 minutes. Stir occasionally. Capers may be omitted.

Serve with noodles or spaghetti.

Serves 4 easily.



VARIETY MEATS

KIDNEY STEW

Jeanne Meacham

4 veal or lamb kidneys
4 carrots
4 onions
3 bay leaves
pinch of thyme and parsley
1 tbsp. vinegar
2 tbsp. flour
1 1/2 cup hot water

Clean out membranes and cut into small pieces. Finely cut up carrots and onions and saute in bacon fat or oil until tender. Add kidneys and bay leaves, pinch of thyme, parsley and vinegar. Cook slowly for 20 minutes, stir in flour and add hot water to make gravy. Serve on toast.

DJUVETSCH

Mara Tomasevic

(Meat with rice and vegetables)

1 1/2 lbs. mixed pork,
veal, and beef
4 onions sliced
4 tomatoes, peeled and
quartered
2 carrots, sliced
1 stick celery, chopped
6 oz. uncooked rice
1 tsp. paprika
2 oz. lard
salt and pepper

Cut the meat into pieces. Brown in the lard. Transfer to a casserole. Fry the rice in the lard. Add it to the casserole. Fry the onions and add them with the other vegetables. Season with salt, pepper, and paprika. Cover the contents of the casserole. Cook with a lid on, in a moderate oven for 2 hours.

BRAISED SHEEP'S TONGUES

Mrs. Anthony Bertram

Tongues, number desired
carrot, onion
celery
leek
1 cup of stock
1 bay leaf
thyme
parsley

Fry the tongues in butter with carrot, onion, celery and leek. Add one cup of good stock, 1 bay leaf, thyme and parsley. Braise gently for 3 hours adding more stock as necessary. Remove tongues, skin and trim. Reduce stock to a glaze and pour over them.

GOURMET DELIGHT

Jeanne Meacham

20 prs. sweetbreads (ask
butcher to save and freeze)
2 cups melted butter
8 lb. chicken livers
(same re butcher)
2 medium onions—chopped
1 tbsp. salt
2 tsp. pepper
2 cans celery soup
2 cans mushroom soup
2 cans milk

Soak sweetbreads in cold water for an hour. Simmer 15 minutes, place in ice water. Remove skin and fibrous part. Cut in pieces. Saute with chicken livers 40 minutes. Add onions and rest of ingredients, simmer 30 minutes.
Serves 50—that's right—it may happen.

ROAST VENISON

Nita Wood

Venison Roast
Water
Vinegar
1 or 2 cans cream
mushroom soup
salt to taste



Place roast in roasting pan and add enough water to measure about one or one and a half inches in pan. Pour about 1/2 cup vinegar over roast. Cover tightly. Place in 300° oven and roast about four hours or until tender (use aluminum foil to cover tightly if pan doesn't have a cover)
Drain off liquid and add one or two cans of cream of mushroom soup, thinning down with the liquid just drained off. Spoon well over roast and return to oven for another 1 1/2 hours. Continue to spoon over roast at intervals. Salt to taste after sliced and spoon gravy over slices.

STUFFING

Ginny Stanton

"A no-fail, moist stuffing every time."

4 cups mashed potatoes
4 cups bread cubes
1 cup chopped celery
2 chopped onions
1/4 lb. melted butter
salt and pepper to taste

Mix ingredients together and stuff cavity of fowl. Bake according to directions for meat.

SAUCES & ACCOMPANIMENTS

MARINADE SAUCE—CALIFORNIA

B. Murray

1/2 cup soy sauce
1/2 cup salad oil
1/2 cup sherry
2 tbsp. tarragon vinegar
1/2 tsp. ginger
1/2 tsp. garlic salt

Shake well together. Use as marinade for chicken, flank steak or leg of lamb. Cook over charcoal.

JOE'S BARBECUE SAUCE

Joseph A. Spitzer

"Great on all barbecues but fantastic on chicken!"

1/4 cup catsup
1 tbsp. mustard
1 tbsp. soy sauce
1 tbsp. butter
1/4 tsp. pepper
1/4 tsp. salt
1/4 tsp. garlic powder
1 tbsp. chopped onion

Mix all the ingredients together and heat until the butter melts and the mixture is well blended. The recipe may be doubled for 2 chickens.



HAM SAUCE

Alida Watkins

"Can be made in advance and warmed up. The best sauce I've ever eaten on ham."

1 small glass apple jelly
2 tbsp. vinegar
1/4 tsp. cinnamon
1/4 tsp. powdered cloves
1 tsp. dry mustard

In one pint sauce pan and over low heat, mix all ingredients. Heat until jelly is melted. 6 servings. 15-minute preparation time.

PEACH GARNISH FOR PORK OR HAM

Elizabeth Rutenber

1 can Freestone peaches
prepared mincemeat
brandy
4 tbsp. peach juice

Put about 1 teaspoonful of mincemeat into each peach half. Pour 1 tablespoon of brandy on each peach half. Add peach juice in the pan with the peaches and warm under the broiler or in a hot oven in which you have been baking the roast. Allow 1 1/2 peach halves for each guest.

OLIVE WESLEY'S YORKSHIRE PUDDING

Rae Whitney

"This is an authentic recipe from a dear British friend."

Flour (about one cup
per person)
pinch of salt
1 egg
water (as necessary for
desired consistency.)



Put flour in a bowl. Add salt and egg. Beat with a wire whip, adding water gradually about a tbsp. at a time, until the batter is smooth and thin, (about the consistency of light cream.) The last liquid to be added is 1 tbsp. of COLD water. It does best if put in the refrigerator for an hour.

Put fat in a pan or individual muffin tin and heat until sizzling hot. Pour in batter and bake at 400° until brown and crisp. Serve piping hot with meat gravy, or, as a sweet, with syrup.

Olive tells me that in England, the old way was to cook a roast beef until nearly done. Then the roast was raised and put on a low trivet; while everything was sizzling hot, the pudding batter was poured into the bottom of the roaster. It was all put back into the oven again. The baking was continued. The pudding rose up around the roast, soaking up the savory drippings, and was spooned out and eaten while crisp and hot, along with the roast beef. It is a meal straight from the pages of Charles Dickens.

CURRIED FRUIT BAKE

Mary Casciato

2 1 lb. 13 oz. cans
peach halves
1 1 lb. 4 oz. can
pineapple slices
1 1 lb. 13 oz. can
pear halves
Maraschino cherries
1/2 cup butter
1 cup brown sugar
6 tsp. curry powder

Drain fruits; dry with paper towel. Arrange in 2 qt. shallow baking dish. Set aside. Melt butter; add brown sugar and curry powder. Spoon over fruit. Bake uncovered one hour at 325°. Serves 20.

Can be used immediately or made day ahead and reheated for 30 minutes at 350°. Serve with ham.



POULTRY

BAKED CHICKEN ROSEMARY

William J. Lee

2 broiler-fryers, cut up
salt
pepper
1/4 c. butter or margarine
1/2 c. minced onion
(1 medium)
1 clove garlic, crushed
(Take it easy)
1/2 c. water
1 envelope granulated
chicken bouillon
1/4 c. chopped parsley
1 t. leaf rosemary, crumbled
(I use 1/2 t. dried powder)
2 t. grated lemon rind
3 T. lemon juice

Salt and pepper chicken. Brown on all sides in margarine in skillet; remove to shallow baking dish. Cook onion and garlic until golden in fat remaining in skillet. Add water and bouillon. Cook, stirring until all brown particles are dissolved. Add parsley, rosemary, lemon rind and juice. Pour over chicken. Cover. Bake 45 min. or until tender.

Serves 6.

FRIED CHICKEN VICHYSSEOISE

Joan Lester

1/3 cup flour
dash pepper
1 2 1/2-3 lb. fryer, cut up
4 tbsps. butter or
margarine
2 cups sliced potatoes
(1/2" thick)
3/4 cup sliced green onion
1 tsp. salt
1 tsp. paprika
2 chicken bouillon cubes
1 cup boiling water
1 cup dairy sour cream

Combine flour, salt, pepper and paprika in bag. Add chicken pieces, a few at a time, and shake to coat. Brown in butter or margarine in large skillet (12"). Push chicken pieces to center of pan; arrange sliced potatoes around edge. Season potatoes with salt and pepper. Sprinkle sliced onion all over. Dissolve bouillon cubes in boiling water; pour over chicken. Cover and simmer for 35 minutes. Remove chicken and potatoes to warm serving platter. Blend sour cream into liquid in the skillet. Cook and stir until heated through. Pour a little sauce over chicken and potatoes. Pass the remainder.

Makes 4 servings.

CHICKEN IN BURGUNDY

Marjorie G. A. Bernt

1 frying chicken, cut
in pieces
butter
1 medium onion, chopped
bacon
flour
1 pt. red burgundy
1/2 glass of cognac
thyme
parsley
bay leaf
salt
pepper
estragon
nutmeg
mushrooms, sliced

In a large fireproof dish, melt a large piece of butter and cook the onion and some small pieces of bacon. Remove from dish when they are done. Dredge chicken with flour and brown well in butter. Add red burgundy, cognac, and spices. Continue cooking in a medium oven (or on top of the stove) turning the pieces occasionally. When done, remove the chicken and keep warm; strain the sauce and thicken with butter and very little flour. Put back the onions and bacon, pieces of chicken, add some cooked sliced mushrooms. Heat up once more and serve with boiled rice.



CHICKEN CHOW MEIN (Party Style)

B. Murray

1 stewing chicken (cooked,
boned, cut into long
slivers of meat)
butter
3 cups celery, coarsely
chopped
3 cups onion, coarsely
chopped
1/2 small can pimento,
sliced
1 large can mushrooms
and liquid
1/2 small bottle soy
bean sauce
2 cups chicken broth
2 cans bean sprouts
and liquid
1 large potato, sliced thin
rice
fried egg noodles

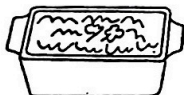
Cook, bone and cut chicken. Saute in butter until tender; add celery and onion; add pimento, mushrooms and liquid, soy sauce, chicken broth, bean sprouts and liquid. Thicken to thin gravy consistency. Just before serving, add one large potato, thinly sliced, allowing it to be heated through. Serve on rice topped with 3 cans of fried egg noodles.

Cover with neatly arranged sliced chicken and serve additional soy sauce.

CHICKEN SUPERB

Alida Watkins

- 4 chicken breasts, deboned**
- 1 pkg. dried chip beef,
in pieces**
- 4 strips bacon**
- 1/2 pt. sour cream**
- 1 can mushroom soup
undiluted**



Line ungreased shallow pyrex casserole dish with dried beef. Pepper breasts and wrap in bacon, put on dried beef. Mix sour cream and soup, and pour over chicken. Cover casserole with aluminum foil. Place in refrigerator until ready to bake. Bake at 300° for 2 hrs. Uncover and bake 1 hr. longer. Can be kept hot longer if necessary. Serve with rice.

4 servings; preparation time 1/2 hour. When doubling recipe, do not double sour cream and soup—1 1/2 times is plenty.

CAROL'S CHICKEN IN WINE

Carol Podesta

- 18 chicken breasts, skinned
and boned**
- olive oil and butter**
- clove of garlic**
- 3 lbs. mushrooms, sliced**
- 2 onions, minced**
- 3 cups sherry**

Flour chicken and brown in olive oil and butter with clove of garlic. Remove chicken to casserole after browning. Remove garlic. Saute onions slightly in a little oil. Add mushrooms and saute 5 minutes. Spread on chicken pieces and pour sherry over the mixture. Cover with foil and bake one hour at 350°. Remove the foil for the last 5 or 10 minutes.

Serves 15 plus.

CHICKEN MOUSSE

B. Murray

- 1 envelope gelatin**
- 1 1/2 cup chicken broth**
- 1 tbsp. onion juice**
- 1 1/2 cups diced chicken**
- 3 tbsp. chopped celery**
- 2 tbsp. chopped stuffed
olives**
- 2/3 cup evaporated milk**

Sprinkle 1 envelope gelatin in 1/2 cup chicken broth to soften, add 1 cup hot chicken broth and stir until gelatin is dissolved. Add 1 tbsp. onion juice (chill to unbeaten egg white consistency). Fold in diced chicken, chopped celery and chopped stuffed olives. Whip ice cold evaporated milk and fold into gelatin. Turn into 8 individual molds. Chill until firm.

Serves 8.

✓ SOUR CREAM CHICKEN BAKE

Rosemary Molloy

1/2 cup flour
1 tsp. salt
1 tsp. paprika
1/2 tsp. Accent
 (optional)
dash pepper
4 chicken breasts
1/3 cup fat
3/4 cup sliced green
 onions
1 can cream of
 mushroom soup
1 cup dairy sour cream

Combine flour and seasonings in paper bag. Shake chicken until coated evenly. Brown slowly in hot fat. Top with green onions. Spoon undiluted soup over all, cover and simmer about 50 minutes. Pour sour cream over and heat through for about 5 minutes. Especially nice with rice.

OVEN-BARBECUED CHICKEN

Mary Casciato

4 chicken breasts OR
 preferred parts
1/3 cup water
1/3 cup vinegar
1 1/2 tbsp. ketchup
1 tsp. salt
1/4 tsp. pepper
2 tsp. paprika
1 1/2 tsp. Worcestershire
 sauce
1/4 tsp. dry mustard
1 tsp. onion juice
1/4 tsp. garlic juice

Place chicken in casserole. Combine **all** other ingredients in a saucepan and bring to a boil. Pour hot sauce over chicken. Cover casserole and bake 2 to 2 1/2 hours.
Oven—375°. Serve hot or cold for 4-6.



CHICKEN HASH

Joan Lester

"Keep this recipe in mind when stewing chicken. The left-overs can be used in this recipe."

2 tbsps. butter or
 chicken fat
1 1/2 tbsps. flour
1 cup chicken stock
2 cups chopped, cooked
 chicken

Melt butter or chicken fat, blend in flour, add chicken stock gradually, stirring constantly until the boiling point is reached, then add chicken. Place in a buttered casserole dish and bake for 20 minutes. Garnish with toast. Oven 350°, preparation time: 35 minutes.

FRIED CHICKEN A' LA JAN

Jan Underwood

"A great joy with this recipe is that I do it in the morning, turn off the heat, enjoy my guests and bring it to serving heat. Just before serving garnish as desired. Happy chicken frying!"

1 fryer, cut up
4 - 5 tbsps. Crisco
1/4 cup sauterne or sherry
1/4 cup flour
1/2 tsp. salt
1/4 tsp. black pepper
1 tsp. paprika
liberal pinch of marjoram
liberal pinch of thyme
liberal pinch of rosemary
liberal pinch of basil

Combine dry ingredients and fill bag. Wipe chicken dry and shake each piece well in bag until completely covered. Brown all pieces well in hot Crisco. Turn. When brown, pour wine over chicken. Cover immediately and allow to steam over low heat. Done when meat pulls away from drumstick. Gravy may be made.

EASY & ELEGANT CHICKEN

Joanne Whitlock

"This recipe is invaluable for the occasion when you are attending a cocktail party that may run for 3 hours and you would like to come home to a meal already cooked."

1 fryer, cut up or breasts
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
1/2 cup white wine
salt and pepper
paprika

Put chicken pieces in casserole and cover with 3 cans of undiluted soups. Bake in a slow oven, 300° for close to 3 hours. Add the wine anytime after 1 1/2 hours of cooking. Add salt, pepper and paprika to taste. If cream gravy thickens down, add a little half and half cream. There is usually a huge amount of gravy, so a casserole of rice baked at the same time is a good suggestion. If desired, add a can of sliced water chestnuts drained, to give an extra fillip.



CHICKEN-RICE GOURMET

Elizabeth Rutenber

1 1/2 cups minute rice—
steamed
10-12 boned and salted
chicken pieces
2 pkgs. dry onion soup mix
2 cans golden mushroom soup
1 1/2 cups water

Layer of rice in greased small roaster, layer of chicken pieces, layer of dry onion soup mix, layer of mushroom soup, pour water over the whole thing. Bake 1 1/2 hours.
Serves 8 generously, will do 10.
Good dish for buffet meals.

CHICKEN CASSEROLE (Kona Inn-Hawaii)

B. Murray

3 tbsp. butter
4 cups cooked rice
2 cans cream of
mushroom soup
2 cups chicken broth
(add 1 cup to soup)
2 tbsp. crystalized ginger
—chopped
4 lb. chicken in chunks
1/4 cup almonds
2 cups fresh mushroom
soup
1 cup chopped water
chestnuts (drained)
salt and pepper

Mix all ingredients and put into greased baking dish and pour over one additional cup of broth. Bake 1 hour at 300°. Serves 12.



FOIL BAKED CHICKEN SUPREME

Joyce Smythe Murray

6 chicken breasts
1 1/2 tsp. salt
Dash pepper
2 tbsp. minced green onion
4 tbsp. minced parsley
2 cloves garlic, minced
1 tsp. tarragon vinegar
2 cans condensed cream
of mushroom soup
1/4 tsp. thyme

Sprinkle chicken with salt and pepper. Combine remaining ingredients; spread on surface and in cavity of chicken breasts. Place each piece of chicken on square of aluminum foil; bring edges together and seal with drug store wrap, folding corners under; place on cookie sheet. Cook over coals until tender, turning pkg. once.

CHICKEN TROPICANA

Mrs. Jerome Brezner

2 fryers, cut up
2 tbsps. brown sugar
1 tsp. salt
4 tbsps. shortening
1 medium onion, chopped
1/4 cup water
1 can frozen orange-
pineapple juice

Brown chicken in shortening and arrange in single layer in large shallow baking dish. Saute onion in rest of shortening. Add remaining ingredients and heat until boiling. Pour over chicken; put in preheated 350° oven for one hour.

CHICKEN LIVERS FRIEDA

Mari Kaestle

2 lb. fresh chicken livers—
 4 tbs. butter
 1/2 lb. Canadian bacon
 seasoned flour
 1 med. onion chopped
 1 lb. fresh mushrooms
 sliced—4 tbsp. butter
 1/4 cup fresh parsley
 chopped
 1 10 oz. can chicken
 broth—2 tbsp. flour
 2 tbsp. butter
 1 cup port
 1 tbsp. tomato paste
 salt and pepper

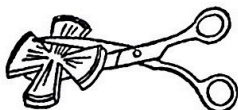
Saute onion in butter, dredge chicken livers in flour and saute with onions until firm and brown. Dice Canadian bacon and add to chicken livers. Remove from pan. Deglaze pan with a little port. Add 2 tbsp. butter—cook till bubbly—add flour, cook 5 minutes to make roux. Add bouillon herbs, tomato paste and wine and simmer gently till sauce thickens and wine taste has mellowed. 15 - 20 minutes. Saute mushrooms in butter, season with salt and pepper. Add mushrooms, liver and bacon to sauce and serve with parsley potatoes.

CHICKEN MARSALA

Mrs. Charles F. Byers

1 chicken
 salt and pepper
 butter
 1 onion, finely chopped
 1/4 cup water
 1 cup sherry
 1 pkg. frozen peas,
 slightly defrosted

Salt and pepper the chicken and brown in butter. When the chicken is brown on one side, add one finely chopped onion when it is turned. After the onion is golden in color, turn the flame very low, add 1/4 cup water. Put a tight lid on the pan and simmer for 20 minutes, then add 1 cup sherry, one package peas. Put the tight cover back on the pan and simmer for 10 minutes longer. Serve with the sauce in the frying pan over plain boiled spaghetti or rice.

**OVEN FRIED CHICKEN**

Mildred VanNess Hildreth

Chicken—cut up or
 half broiler
 butter—melted
 salt, pepper and
 paprika

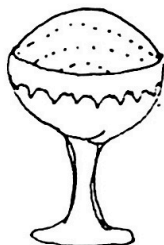
Season chicken with salt, pepper and paprika. Place in shallow baking pan skin side up and brush with melted butter. Bake at 350° for 40 minutes or until golden brown. Baking at low temperature saves on shrinkage.

CHICKEN KUNDOU (pronounced "koo doo")

Carol Podesta

"This is an excellent, rather rich dish for a dinner party but takes quite a while to prepare."

- 8 small chicken breasts
(complete, not halves)
- 1/3 c. butter
- 1 c. chopped onion
- 1 clove garlic, chopped
- 2 t. salt
- 1 T. powdered ginger
- 1/4 t. chili powder
- 1/2 c. drained, canned
tomatoes
- 1 c. clear chicken broth
- 1/2 c. ground or finely
chopped cashew nuts
- 1/2 c. flaked coconut
- 2 T. cornstarch
- 1 c. heavy cream



Bone chicken, cut each breast in four pieces and, if desired, remove skin. Melt half the butter in a 3 1/2 quart Dutch oven or deep skillet. Brown chicken lightly, about eight pieces at a time and then remove. Add remaining butter as needed. When chicken is browned, saute onion and garlic in butter for five minutes or until golden. Return chicken to skillet. Add salt, ginger, chili, tomatoes, broth. Blend lightly, then cover and cook over medium heat for 15 minutes. Add nuts, coconut. Cover, cook over low heat 10 minutes until chicken is tender. To cornstarch, slowly add cream; then stir into cooking liquid. Stir constantly until sauce returns to boil. Simmer over low heat another five minutes. Cool; refrigerate in cooking vessel. Near serving time, bring up to room temperature and reheat over very low heat. Serve with rice or noodles.

Serves 10 or more.

CHICKEN BREASTS IN WINE SAUCE

Dea Wisbey

- 3 lg. chicken breasts,
cut in half
- salt and pepper
- 1/4 cup butter or margarine
- 1 can cream of chicken soup
- 3/4 cup cooking sauterne
- 1 5 oz. can water chestnuts,
drained and sliced
- 1 3 oz. can mushrooms, drained
- 1/4 tsp. crushed thyme

Lightly season chicken. Brown slowly in butter in skillet. Arrange browned chicken in baking dish. For the sauce, add soup to drippings in skillet; slowly add sauterne stirring smooth. Add remaining ingredients. Heat to boiling. Pour sauce over chicken. Cover with foil and bake at 350° for 25 mins. Uncover. Continue baking 25-35 mins. Serve with rice.

Serves 6

TURKEY DIVAN

Marie Kaestle

"Excellent way to make use of leftover turkey or chicken."

CHEESE SAUCE:

3 tbsp. flour
3 tbsp. butter
2-3 cups milk
1 cup grated sharp cheese
salt
pepper
1/2 cup dry sherry
lemon juice to taste

2-3 cups sliced leftover
turkey or chicken
2 pkgs. frozen broccoli
seasoned salt
lemon juice



Melt butter in medium sauce pan, when bubbling, add flour and make roux—cook 5 minutes. Add milk gradually and bring to boil. Sauce should be fairly thick. Add grated cheese, salt, pepper, sherry and lemon juice to taste. Bring again to boil. Set aside.

Cook broccoli until tender but not soft, place in bottom of large casserole. Season liberally with seasoned salt and lemon juice (at least 1/2 lemon). Layer turkey (or chicken) on top, cover all with sauce, sprinkle again with grated cheese and paprika, bake 15-20 minutes in moderate oven.

CHICKEN CURRY

Ruth Bell

1 fryer, cut up
and skinned
2 medium sized onions
butter or shortening
1 1/2 - 2 tsp. curry powder
1/2 tsp. cumin seeds or
ground cumin powder
1/4 tsp. tumeric
pinch garlic salt
pinch of cayenne
1/4 tsp. coriander
1 tsp. salt (to taste)
pepper
1 1/2 tbsp. sour cream
3 potatoes, pared and
cut up
fried mushrooms

Brown the onions in butter or shortening until golden. (I use a combination of butter and olive oil. Also I fry the chicken skin). Add spices. Fry the spices and onions on medium heat 5-6 min. Stir so they don't burn.

Add about 1/8 cup water and cook a few minutes. Add chicken and 1 1/2 tbsp. sour cream. Fry about 10-12 min. and let chicken brown. Add water (1/8-1/4 cup) and cook a few minutes.

Add about three potatoes, pared and cut up. Cover and cook 1/2 hr. - 3/4 hr. on low medium heat. Before chicken is completely cooked add fried mushrooms.

CRANBERRY TOP CHICKEN LOAF

B. Murray

LAYER ONE:

1 envelope gelatin
1/4 cup water
1 cup hot chicken broth
2/3 cup mayonnaise
1/2 tsp. salt
1/2 cup cream
2 cups cooked chicken

Soften gelatin. Stir in hot broth. Chill slightly. Add mayonnaise, cream, salt, and chicken. Spoon over layer No. 2. Chill.

LAYER TWO:

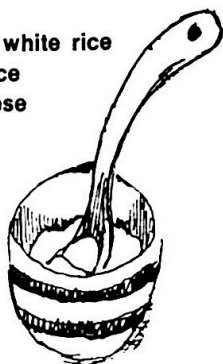
1 envelope gelatin
1/4 cup water
1 can cranberry jelly
1/2 cup orange juice
1/2 cup celery
1/2 cup nuts (if desired)

Soften gelatin. Mash cranberry jelly and add orange juice. Heat until melted. Add gelatin. Chill slightly. Add celery and nuts. Pour into pan. Chill.
Serves 8.

FILLED CHICKEN BREASTS

Mary Jo Board

6 chicken breasts
(cut in half & boned)
ham
sharp cheese
2 - 4 oz. cans mushroom
bits
2 cans cream of
mushroom soup
2/3 cup half & half
cream
1 - 14 oz. box white rice
2 pkgs. wild rice
Parmesan cheese



Pound each breast flat and roll around 1" sq. cube of ham and 1" sq. cube of sharp cheese. Secure with toothpicks. Roll gently in flour and brown in bacon grease.

Meanwhile: prepare 1-14 oz. box white rice and 2 pkgs. wild rice as directed on pkgs.

Mix together the mushroom bits, mushroom soup and half and half. You may need more than 2/3 cup to moisten. Add to rice and toss.

Pour into 2 - 13 x 9 buttered baking pans. Top with browned chicken breasts. Salt and pepper. Sprinkle lightly with Parmesan cheese. Seal with foil. Bake 2 1/2 hours at 350°. Bake uncovered for the last 15 minutes.

Optional: Pour about 1 tbsp. Sauterne over each chicken breast.

Serves 12 or more.

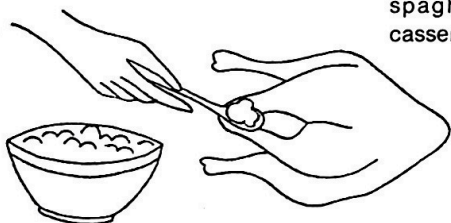
HAWAIIAN CHICKEN

B. Murray

- 1 fryer cut into
serving pieces
- 1/4 c. butter
- 1 can (9 oz.) pineapple
slices
- 1/4 c. brown sugar
- 2 T. cornstarch
- 1 t. salt
- 1/4 c. vinegar
- 1/2 t. Worcestershire sauce
- 2 T. chili sauce
- 1/3 c. catsup
- 1 t. soy sauce

Melt butter in shallow roasting pan. Roll chicken pieces in butter until well-coated. Arrange pieces skin side up in single layer in pan. Reserve 2 slices pineapple for garnishing the platter. Dice remaining slices. Mix the pineapple juice and rest of ingredients together. Spoon sauce over chicken. Cover and bake in moderate oven (350°) for 1 hr. Uncover, baste at 15 min. intervals, and bake another hr. or until tender. Arrange chicken on hot platter and garnish with pineapple you reserved.

This is ample sauce for 2 chickens. Second day suggestion: Any remaining sauce may be used as sauce over spaghetti or in a spaghetti casserole.—add ground meat to it.



CHICKEN WITH LEMON SAUCE

Mrs. Paul Ramsey

- 1 chicken cut up
for frying
- 1 tsp. salt
- pepper
- 1/2 cup margarine
- flour

Put flour, salt and pepper in small paper bag and shake pieces of chicken in this mixture, then fry in butter until brown. Pour on lemon sauce and cook in a covered pan for 40 mins. or in casserole in oven 350° for 1 hour, 15 minutes.

LEMON SAUCE:

- 1 small clove garlic
crushed
- 1/2 tsp. salt
- 1/4 cup salad oil
- 1/2 cup lemon juice
- 2 tbsps. chopped onion
- 1/2 tsp. black pepper
- 1/2 tsp. dried thyme

Combine ingredients 24 hours ahead of cooking time, if possible.

This sauce may also be used on fish such as haddock or swordfish, and baked.

FUNKY CHICKEN I

Mari Kaestle

- 1 frying chicken cut into parts (3 lbs.) (eliminate neck, back & giblets)
- 1 large clove garlic (pressed)
- 1 medium onion chopped fine
- 2 tbsp. olive oil
- 1 10 oz. can beef broth
- 1 10 oz. can chicken broth
- 2 tbsp. tomato paste
- 1/2 to 2 cups Port wine (to taste)
- 1 cup flour, seasoned with salt, pepper, paprika
- 1/4 cup brandy
- 4 qt. casserole



Dredge chicken in flour. Heat oil in large casserole on top of stove, saute onion until transparent, add garlic, chicken and continue cooking over medium heat, turning frequently until chicken is brown. Turn off heat. Throw brandy over chicken and flame.

When flame stops, turn stove back on, add Port, simmer gently five minutes, add tomato paste and bouillon. Stir to blend ingredients and pull onions, etc. up from bottom of casserole. Liquid should just barely cover chicken in pot. Let cook uncovered over low/medium heat for 45 min., stirring occasionally. Sauce boils down a lot and should be thick and dark when served. Salt to taste.

Delicious with boiled potatoes seasoned with salt and fresh parsley, and green salad.

Preparation time 15-20 minutes; cooking 45-60 minutes.

CHICKEN DIVAN

Ruth Campbell

- 2 10 oz. kgs. frozen broccoli or 2 bunches fresh broccoli
- 2 cups sliced, cooked chicken or 3 chicken breasts, cooked and boned)
- 2 cans condensed cream of celery soup
- 1/4 cup mayonnaise
- 1 tsp. lemon juice
- 1/2 tsp. curry powder—optional
- 1/2 cup shredded sharp cheese
- 1 cup soft bread crumbs
- 1 tsp. butter or oleo, melted

Cook broccoli in boiling, salted water. Drain. Arrange broccoli in greased baking dish. Place chicken on top. Combine soup, mayonnaise, lemon juice and curry powder; pour over chicken. Sprinkle with cheese. Combine bread crumbs and butter. Sprinkle over top. Bake 350° for 25-30 minutes.

EGG AND CHICKEN MOLD

Ruth Campbell

- 1 envelope plain gelatin
- 1/2 cup cold water
- 1 tsp. salt
- 1 tbsp. lemon juice
- Dash hot sauce
- 3/4 cup mayonnaise
- 1 1/2 tbsp. grated onion
- 1/2 cup finely diced green peppers
- 1/4 cup chopped pimento (optional)
- 4 hard cooked eggs, chopped
- 1 envelope plain gelatin
- 1/2 cup cold chicken stock (fat taken off)
- 1 1/4 cup hot chicken stock
- 1/2 tsp. salt
- 1 tbsp. lemon juice
- 2 cups cooked chicken, diced
- 1/2 cup diced celery

Soften 1 envelope of gelatin in cold water. Dissolve over boiling water. Add 1 tsp. salt, 1 tbsp. lemon juice, hot sauce, and cool. Add mayonnaise. Mix with onions, pimento, bell peppers and eggs. Let this mixture set. Then soften the remaining envelope of gelatin in the cold chicken stock. Dissolve gelatin mixture in hot chicken stock, and mix together remaining ingredients. Pour over the other mixture and refrigerate. Serves 9

**EASY CHICKEN DIVAN**

Betty Rickard

- 4 or 5 chicken breasts
- 1 small onion
- 1 stalk celery
- 4 boxes thawed Stouffer's broccoli au gratin

Simmer chicken breasts with seasonings, onion and cut up celery. Cook about one hour or until very well done. Boil the stock down to about a half or less the original quantity. Refrigerate chicken.

Remove the broccoli from pkg. and make a layer in a large flat baking dish. Reserve some of the cheese sauce.

CREAM SAUCE:

- 2 cups milk
- 1 cup chicken stock
- 3 or 4 tbsp. flour
- 3 tbsp. butter

Put chicken, skinned and in large pieces on top of broccoli; add remaining cheese (from frozen broccoli) mixture, some grated swiss or cheddar cheese. Cover all with sauce. Top with buttered crumbs and more grated cheese.

CHICKEN WITH SHRIMP SAUCE

Ginny Stanton

"A great combination of most people's two most favorite foods."

- 2 frying chickens, cut in pieces
- 1/4 cup margarine or butter
- 3 large chopped onions
- 2 cloves garlic, crushed
- 3 tsp. chopped parsley
- 1 tbsp. dried basil
- 1 tbsp. oregano
- 1 tbsp. salt
- 1/2 tsp. pepper
- 2 - 8 oz. cans tomato sauce
- 1 lb. raw shrimp, shelled and deveined
- 1 cup Burgundy wine

Roll chicken in flour and fry in margarine until golden brown. Add onion and garlic; simmer for 5 minutes, stirring carefully; Add parsley, basil, oregano, salt, pepper, tomato sauce and wine. Cover and simmer at least 45 minutes or until tender. Put chicken aside and bring sauce to a boil. Add shrimp and cook uncovered until pink. If desired, add shrimp to chicken-sauce mixture and simmer slowly for 30 minutes.

Yield: 6-8 servings.

CHINESE CHICKEN

Sally Soper

- 1 c. chopped celery
- 1/2 c. chopped onions (not too fine)
- 1 whole chicken (boiled and stripped)
- 1 can mushroom soup
- 1/2 c. cashew nuts or almonds
- 1 can Chinese fried noodles (large can)
- 1/4 c. water

Mix first five ingredients together with 1/2 can of the noodles. Add salt to taste. Put into a greased casserole or baking dish, and put the other 1/2 can of noodles on top. Bake at 350° for 25 min. Do not overcook.

Serves 8.



BAKED CHICKEN BREASTS with RICE

Dea Wisbey

- 3 large chicken breasts
SPLIT—6 pieces
- 1/4 cup butter
- 1 cup minute rice
- 3 cans cream of chicken soup
- 1 can milk

Mix rice with soup plus milk. Melt butter and dip chicken breasts. Sprinkle with salt and pepper.

Spread rice mixture in shallow pan. Place chicken breasts on rice, skin side up. Bake uncovered in preheated oven—300° for 2 hours.

Dish may be made some time ahead and kept in refrigerator until time to bake.

CHICKEN SEVILLANO

Victor Lopez

1 5 lb. chicken,
cut up small
oregano
garlic
onions
raisins
canned tomatoes
oranges
lemon
salt
oil
dry cooking sauterne



Anoint the chicken pieces with the juice of the lemon, and place in an ovenware dish. Slice onions very thin and put them with the chicken. Pulverize one tooth of garlic and caress the chicken thoroughly. Then add spoonful of oregano and salt to flavor, 3 shot glasses of oil and the can of tomatoes. Let it marinate for one hr. Put 3 cups of sauterne into a pot. Peel the oranges; squeeze the juice and add to the wine. Add the skin of the oranges and a handful of raisins. Boil this holy mess for 15 mins. While boiling pour the sauce onto the chicken. Stir up gently and thoroughly. If juice does not cover, add 1 or 2 cups of hot water. Taste for salt. Put in oven 350°. Cook it until the chicken receives all the blessings of the wine-orange sauce. About 1 hour.

POLLO CON NATA

Rex Criminale

1 large fryer
(2 1/2-3 lbs.)
2 tbsps. butter
2 tbsps. lard
1 onion, sliced
1/2 pt. sour cream
1 No. 2 can tomatoes



Toss chicken in a paper bag with flour, salt, and pepper, as for frying. Brown in butter and lard. When the chicken is golden, remove and fry the onions until tender, but not brown. Lower the fire, put the chicken back in, add sour cream, tomatoes and enough water to cover chicken. Cover pot and cook slowly for about 2 hours, perhaps 1 1/2 hours. Now embellish by adding herbs, including 1/2 to 3[4 tsp. marjoram. This can be prepared in a covered pot or skillet on the stove or in a casserole in the oven. The latter method takes longer. It can be done without tomatoes too, and you might venture 1/2 lb. fresh mushrooms, sauteed and tossed in the pot.



SALADS

A CAESAR'S SALAD

Joan Lester

- 2 heads of lettuce, use
1 of romaine
- 6 slices cooked bacon,
crumbled
- 2 hard boiled eggs, chopped
- 1 c. croutons
- 1/2 c. Parmesan cheese

DRESSING:

- 1 raw egg
- 3/4 c. oil
- 1 tsp. lemon juice
- 1 Tbsp. tarragon vinegar
- grated garlic to taste
- coarsely ground black
pepper to taste

Tear lettuce into bite size pieces. Add bacon, eggs and cheese. Toss with dressing. Add croutons and toss lightly.

Mix thoroughly and refrigerate. Shake vigorously just before adding to the salad.

Serves 10-12.

CRAB MEAT SALAD MOLD

Barbara Lindsay

"A super-special for that summer buffet!"

- 2 envelopes unflavored gelatin
- 1/2 c. cold water
- 1 c. chili sauce or catsup
- 1 c. whipping cream*
- 1 c. mayonnaise
- 1-2 Tbsp. lemon juice
- 2 cans crabmeat
- 1/2 c. grated American
cheese

*1 whip evaporated milk

Soften gelatin in water 5 min. Heat chili sauce or catsup in double boiler. Add gelatin and stir until dissolved. Remove from heat and cool. Whip cream; fold into mayonnaise, and then stir in the chili sauce mixture. Add lemon juice; stir in crab and grated cheese. Pour into a 2 qt. ring mold or 1 lobster mold and 1 fish mold for fancy shapes and chill for several hours. Unmold on salad greens.

A black olive for an eye and the lobster and fish are most attractive additions to any buffet.

Serves 12-16 if part of a buffet.

JELLO DREAM SUPREME

Stephanie Kellman Wechman

- 1 pkg. jello—lemon,
lime or orange
- 1 cup whipped cream
- 1 3 oz. pkg. cream cheese
- 1 cup drained fruit—such
as fruit cocktail, pears
or mandarin oranges
- 1 cup hot water
- 3/4 cup juice from fruit

Dissolve jello in hot water. Add the fruit juice. Gradually add cream cheese, blending until smooth. Chill until slightly thickened. Add the fruit and fold in whipped cream. Pour into mold and chill until firm. Unmold, serve on lettuce and garnish with fruit.
6 to 8 servings.

CRANBERRY SALAD

B. Murray

- 2 cups cranberries
- 1 1/4 cups cold water
- 1/4 cup chopped nuts
- 1 cup sugar
- 1 cup chopped celery
- 1/2 t. salt

Cook cranberries in 1 cup water, 20 minutes. Stir in sugar and cook 5 minutes. Soften gelatin in 1/4 cup of cold water. Add to hot cranberries and stir well. Cool and add remaining ingredients. Turn into molds.

POTATO SALAD

Mrs. George Kren

- 12 medium sized potatoes
- 2 medium sized onions
- 1/4 lb. almonds, blanched
- 1/2 cup finely chopped
parsley

FRENCH DRESSING:

- 1 tsp. salt
- 1 tsp. paprika
- 1/4 tsp. pepper
- 8 tbsp. olive oil
- 6 tbsp. vinegar

BOILED DRESSING:

- 3 tbsp. butter
- 1 tsp. salt
- 1 tsp. dry mustard
- 1 tsp. paprika
- 3 egg yolks
- 1 cup hot milk
- 1/4 cup hot vinegar

Boil potatoes with skins on until they are soft and crack open. Peel. Break up until like very coarse mashed potatoes. Pur the French dressing over potatoes. Be sure dressing is well beaten. May also be served with boiled dressing.

Place butter in a bowl and stir until creamy. Add salt, mustard, paprika, drop egg yolks into butter mixture and mix thoroughly. Heat 1 cup milk in top of double boiler; then pour into the butter, egg yolk mixture, stirring constantly. Return this mixture to double boiler and cook until thick. Remove from fire and stir into this 1/4 cup of heated vinegar.

Mix this in the potatoes. Add finely sliced almonds, finely chopped onions and parsley. Stir thoroughly. Chill. Makes a large bowl of salad. Really worth all the trouble.

COLD CRAB SOUFFLEE

Mrs. Anthony Bertram

3 1/2 lb. crab
 1 cup mayonnaise
 1 cup aspic jelly
 salt and pepper
 2 pkgs. gelatin
 cucumber slices



Remove flesh from crab and from one claw. Season with salt and pepper and mix with 1 cup mayonnaise and one cup aspic jelly. Mix well and add 4 leaves of gelatin (2 packages, softened in a little cold water and dissolved over low heat). Decorate the bottom of a mold with cucumber slices and put in a layer of the mixture, then meat of the other claw, then the rest of the mixture. Serve very cold with brown (dark) bread sandwiches with a green filling.

MOLDED FRUIT SALAD

Reva Bond

1 pkg. lime gelatin
 1 cup hot water or
 pineapple juice
 1/2 cup creamed cottage
 cheese
 1 cup cream, whipped
 1/2 cup broken walnuts
 1/2 cup maraschino cherries
 (optional)
 1 No. 2 can crushed drained
 pineapple

Dissolve gelatin in hot water, or juice. Chill until practically set. Fold in remaining ingredients. Chill until firm in 1 qt. size pan.

MOM'S BEAN SPROUT SALAD

B. Murray

"Scarcely enough calories to count!"

2 cups diced cooked ham
 1 can (16 oz.) bean sprouts
 1/4 cup French dressing
 2 tsp. soy sauce
 2 tbsp. chopped green pepper
 2 tbsp. chopped green onion
 2 tbsp. chopped celery
 1/2 cup chopped sweet pickle
 dash of pepper
 3/4 cup mayonnaise

Combine ham, drained bean sprouts, French dressing and soy sauce. Chill in refrigerator for 30 minutes. Add remaining ingredients and toss lightly. Serve on crisp salad greens.

SEAFOOD SALAD

Alida Watkins

"This salad always makes a hit."

- 1/2 lb. crabmeat
- 1/2 lb. shrimp
- 1/4 cup chopped green onions
- 1/2 cup sliced water chestnuts
- 1 No. 2 can pineapple tidbits—well drained

DRESSING:

- 1 cup mayonnaise
- 1/2 cup sour cream
- 2 tbsps. chopped chutney
- 1/2 tsp. curry

Mix together and refrigerate. Add dressing just before serving. Dressing can be made ahead of time.

Serve on a bed of lettuce.

Serve with avocado slices, an olive and hot rolls.

Serves 4.

Preparation time: 1 hr.

TUNA-POTATO SALAD

Nita Ward

- 7 cups cooked potatoes, diced
- 1 1/2 cups celery, diced
- 2 hard boiled eggs, chopped
- 1/4 cup pimento, chopped
- 2 tbsp. parsley, chopped
- 2 tbsp. onion, chopped
- 1 1/2 tsp. salt
- 1/2 tsp. white pepper
- 2 6 1/2 or 9 1/4 oz. cans (2 cups) drained tuna
- 2 cups mayonnaise

Combine all ingredients, mixing well. Chill several hours. Serve in large bowl lined with greens; trim with tomato roses and ripe olive wedges.

10-12 servings

**SAUERKRAUT SALAD**

Ruth Johnson

- 1 qt. can of sauerkraut
- 1 c. diced celery
- 1/2 c. chopped onion
- 1 green pepper or 1 cup green pepper
- 1 c. sugar
- 1/2 c. oil (Olive or Wesson)
- 1 c. vinegar

Cook the sauerkraut in boiling water for 15 min. Drain and let cold water run over it. Drain and cool.

Add the celery, onion, and green pepper to the cooled sauerkraut.

Put the sugar, oil, and vinegar in a saucepan and put on stove to dissolve. Mix well and pour over sauerkraut, celery, onion, and pepper mixture. Let stand 2 hours.

CUCUMBER RING

B. Murray

"Cool as a cucumber—Excellent for luncheon with a chicken dish."

- 1 envelope plain gelatin
- 1/2 cup cold water
- 3 cups cottage cheese
- 1 8 oz. pkg. softened cream cheese
- 1 medium cucumber
- 1/2 small onion
- 2/3 cup finely chopped celery
- 1/3 cup coarsely chopped nuts
- 1/2 cup mayonnaise

Dissolve gelatin in 1/2 cup of cold water (heat over hot water until dissolved). Beat together cottage cheese, cream cheese. Add finely chopped cucumber and small onion, celery. Combine all ingredients and put into 6-cup ring mold or individual molds. Chill and serve on lettuce.

FROZEN FRUIT SALAD

Ruth Park Mitchell

"Low-Calorie — Low Cholesterol"

- 1 12 oz. can crushed pineapple
- 1 11 oz. can mandarin oranges
- 1 cup cottage cheese
- 1 pkg. lemon jello
- 1 pkg. Dream whip prepared with 1/2 c. cold milk and 1/2 tsp. vanilla

Drain canned fruits. Add enough water to fruit juices to make 1 cup. Heat juice to boiling. In blender or mixer, blend cottage cheese, dry jello. Add boiling fruit juice and blend well. Put in large bowl and chill until thick enough to mound. Prepare Dream Whip as instructions on package. Fold Dream Whip and fruits into chilled mixture. Put into 8x8x2 pan and freeze until firm. This can be kept in freezer for several days. About 1/2 hour should be allowed for thawing before serving.

ALMOND-GRAPE SLAW

B. Murray

"Lovely for a buffet yet great for a picnic."

- 1 medium head of shredded cabbage
- 2 cups white grapes
- 1 cup shredded almonds
- 1 tsp. salt
- 2 tsp. sugar
- 1 tsp. dry mustard
- 2 tbsps. vinegar
- 1 tsp. grated onion
- 1 cup mayonnaise

Mix and chill.
Serves 10.

MEXICAN POTATO SALAD

Mary Jo Board

1 clove garlic, halved
 1 cup bread crumbs
 1 tbsp. salad oil
 croutons
 2 stalks celery, diced
 1 medium onion, diced
 1 medium carrot
 1/4 green pepper
 1/4 cup salad oil
 3 tbsp. vinegar
 1 tsp. salt
 1 tsp. chili powder
 1 canned pimento
 2 cups diced cooked
 potatoes (3 medium)
 1 head lettuce, chunked

Sauté garlic and bread crumbs; remove garlic. Dice vegetables or put into blender, cover with water and blend on Speed 4 or High until coarsely chopped. Drain, empty into bowl. Mix oil, vinegar, seasonings, pimento (chopped) or place in blender and blend on Speed 2 until chopped. Pour onto vegetables; mix. Add potatoes, toss, marinate 1 hr. Add lettuce, bread crumbs and croutons.
 6 to 8 servings.

MEXICAN CHEF SALAD

Sue Beehler Johnston

"A meal in a salad bowl, pronto!"

1 onion
 4 tomatoes
 1 head of lettuce
 4 oz. grated cheddar cheese
 8 oz. French Dressing with
 hot sauce to taste
 1 bag tortilla chips
 1 avocado
 1 lb. ground beef
 1 small can of taco sauce
 1 15 oz. can kidney beans

Chop the onion, the tomatoes, and the lettuce and toss them with the cheddar cheese and French dressing. Crunch and add the tortilla chips. Slice and add the avocado.

Brown the ground beef, add the taco sauce. Drain the kidney beans, smash and add to beef. Simmer for 10 min. and mix into cold salad. Serve immediately, garnish with tomato slices, tortilla chips and avocado.

MOLDED CUCUMBER SALAD

Margaret E. Frey

"A cool, easy summer salad."

1 pkg. lime jello
 1 cup boiling water
 1 cup grated cucumber
 1 tbsp. vinegar
 1 small onion, grated
 1/2 tsp. salt

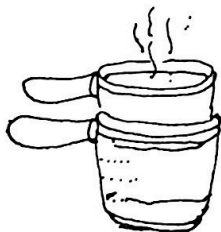
Dissolve gelatin in water. Add other ingredients. Pour into individual molds. Chill until set. When ready to serve, turn out of mold onto a slice of pineapple on a leaf of lettuce. Garnish with mayonnaise.

SALADE a LA GRECQUE

Dea Wisbey

- 4 c. salad greens, torn in bite-size pieces (escarole, romaine, chicory or other greens)
- 4-8 radishes, cut into "roses"
- 8 black olives, preferably imported, such as Calamata or Alonsa
- 1 red onion, peeled and cut into rings
- 1 small green pepper, cored, seeded, and cut into thin rings or strips
- 4-8 tomato wedges
- 4-8 flat anchovy fillets
- 1/2 c. crumbled feta cheese
- Coarse salt
- 1 clove garlic, peeled and split
- Freshly ground pepper
- 2 Tbsp. lemon juice or vinegar, according to taste
- 9-11 Tbsp. imported olive oil, preferably Greek.

Pour a little coarse salt into a salad bowl and rub the salt around the surface of the bowl with the garlic clove. Add the salad greens. Sprinkle with lemon juice or vinegar and toss lightly. Add the oil and toss again. Add more lemon juice or vinegar and oil to taste. Serve immediately.
4-6 servings.

**KIDNEY BEAN SALAD**

Margaret Brady

- 2 cans (1 lb.) red kidney beans, drained
- 1/2 c. diced celery
- 1 c. shredded cabbage
- 1/2 c. mayonnaise
- 2 tbsp. vinegar
- 1/4 tsp. Tabasco sauce
- 1/4 tsp. Accent
- 1/4 tsp. onion salt
- salt, pepper, seasoning salt to taste
- 1/4 c. chopped sweet pickle
- 1 c. diced cheese (Swiss, cheddar, or process)
- Salad greens

Mix thoroughly but gently all ingredients except salad greens. You may use only one or a combination of cheeses.
Makes 6 large servings.

HAWAIIAN SALAD

Catherine Finter

"This recipe is from my sister, Elizabeth Finter, who has received a prize on this salad."

- 1 pkg. lime gelatin
- 1 medium size cucumber, finely chopped and drained
- 2 tsp. grated onion
- 1 small can crushed pineapple, drained well
- 3 tbsp. mayonnaise

Dissolve gelatin in 2 c. boiling water. Cool. Chill in refrigerator until it begins to thicken. Fold in remaining ingredients and pour into mold or individual cups. Chill until firm. Unmold on crisp lettuce with additional mayonnaise.

Serves 8.

CARROT AND PRUNE SALAD

Nita Ward

- 2 c. grated raw carrots
- 1 large orange, peeled, diced
- 1 c. chopped, pitted, stewed prunes
- 1/4 c. chopped peanuts
- 1/4 c. dressing (mayonnaise, thinned with orange juice and flavored with honey)

Mix all ingredients together and serve on lettuce.

SWEDISH WEST COAST SALAD

Mrs. Joseph B. Board, Jr.

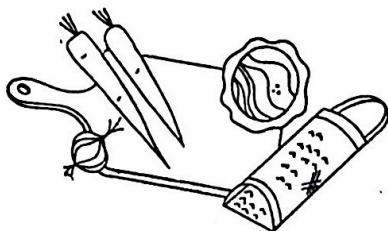
"Rather expensive, but delicious!"

- 1 clove of garlic
- 1 c. canned peas
- 1 c. canned asparagus
- 1 c. small, salty shrimp
- 1 can of mussels
- 1 c. crab meat
- 2 hardboiled eggs, sliced
- 1 head of lettuce
- 2 tomatoes in sections
- 1 c. fresh cucumber, sliced
- 1 c. mushrooms, canned

Rub salad bowl well with garlic and mix salad ingredients well. Pour dressing over and serve well chilled.

DRESSING:

- 6 Tbsp. oil
- 2 Tbsp. wine vinegar
- salt
- pepper



TOMATO FRUIT JELLY

Barbara Lindsay

"Such a gorgeous color!"

- 1 3/4 c. tomato juice
- 1 pkg. raspberry jello
- 1 Tbsp. sugar
- 1/4 tsp. salt
- 2 Tbsp. cider vinegar or lemon juice
- 1/2 c. chopped cucumber
- 1/2 c. chopped celery
- 1/4 c. minced green onion
- mayonnaise or sour cream dressing

Bring 1 c. tomato juice to a boil. Add jello and stir until thoroughly dissolved. Add remaining cold tomato juice, sugar, salt, vinegar or lemon juice. Chill until mixture begins to thicken. Stir in vegetables. Turn into 1 qt. mold or 4-5 individual molds. Chill until firm and unmold on salad greens. May be made without the vegetables.

Serves 4-5.

STRAWBERRY SALAD

Joan Lester

"So pretty for Valentine's Day or Christmas parties."

- 8 oz. sour cream
- 2 c. boiling water
- 2 c. strawberries, fresh or frozen
- 2 pkg. strawberry jello
- 1 small can crushed pineapple, drained
- 2 or 3 mashed bananas

Mix all ingredients except sour cream. Pour 1/2 of the mixture into a square or oblong pan. When congealed, spread on 1/2 of sour cream, then add remaining jello mixture. Add remaining sour cream when all is congealed.

The double decker way of making this is best in a square pan and will easily serve 9. It can serve 12 if molded in an oblong pan in a single layer and then topped with the sour cream. Decorating candy sprinkled on top of the cream adds good color.

Serves 9 or 12.



FROZEN CRANBERRY SALAD

Sally Soper

- 2 16 oz. cans cranberries
- 6 tbsp. lemon juice
- 1 cup chopped walnuts
- 1 cup heavy cream
- 1/4 cup confectioners' sugar
- dash of salt
- 1/2 cup mayonnaise

Spread in a shallow dish at least 2 1/2 inch high: cranberries, lemon juice and walnuts. Whip heavy cream with sugar and salt, after whipped, fold in mayonnaise, spread over the cranberry mixture and freeze firm. I use 1 can of cranberry jelly and 1 can of whole berries. Serves 16 people easily.

FALL FRUIT SOUFFLE SALAD

Mrs. William Debbins

- 1 pkg. lime or lemon jello
- 1 c. hot water
- 1/2 c. cold water
- 1/2 c. mayonnaise
- 2 Tbsp. lemon juice
- 1/4 tsp. salt
- 1 c. diced peeled apples
- 3/4 c. seeded red grapes
- 1/4 c. chopped walnuts



Dissolve jello in hot water. Add cold water, mayonnaise, lemon juice, and salt. Blend well with rotary beater. Pour into refrigerator freezing tray. Chill in freezing unit 15 to 20 min. until firm 1 inch from edge but soft in center.

While mixture chills prepare fruit. Turn chilled mixture into bowl and whip with rotary beater until fluffy. Fold in apples, nuts, and grapes. Pour into 1 qt. mold and chill until firm (30-60 min.) Unmold. Garnish with grapes, pears, and plums. Serves 4-6.

TOMATO SOUP SALAD

Joyce Smythe Murray

"Men like it!"

- 2 cans tomato soup
- 1 soup can boiling water
- 1 1/2 pkgs. plain gelatin
- 1/2 cup cold water
- 1 cup chopped nuts
- 1 3-ounce pkg. cream cheese
- 3/4 cup chopped celery
- 3 tbsp. chili sauce
- 3 tbsp. mayonnaise

Combine first two ingredients. Dissolve gelatin in cold water and add to soup mixture. Add all other ingredients; pour into mold and refrigerate. Serve on lettuce leaves topped with home-made mayonnaise.

Serves 8.

COLD BEAN SALAD

Marie Weigl

"Make ahead—keeps well when refrigerated."

- 1 can kidney beans
- 1 can green beans
(whole)
- 1 can wax beans (whole)
- 1 large onion (chopped)
- 1 green pepper (chopped)
- 3/4 c. sugar
- 2/3 c. vinegar
- 1/3 c. salad oil
- salt and pepper

Drain juice from all three cans. Mix all beans in large bowl. Add chopped onion, pepper, sugar, vinegar, salad oil, and salt and pepper to the beans. Marinate 1 or 2 hours in refrigerator, stirring every 1/2 hour. Serve plain or on lettuce.

ORANGE-APRICOT SALAD

Pat Owen

- 1 can apricots (No. 2 1/2)
- 1 pkg. orange jello
- 2 Tbsp. frozen orange juice
- 1 large pkg. cream cheese,
softened
- 4 Tbsp. milk
- 1 Tbsp. mayonnaise
- 3/4 c. crushed, drained
pineapple

Drain the apricots and puree them to add to the orange jello which has been dissolved in 1 1/2 c. apricot juice. Place one half of the mixture in a ring mold and let it set.

Combine the cream cheese, milk and mayonnaise and place the mixture on the mix in the mold. Add the pineapple and the other one half of the mix. Let set until ready to serve.

CREAMY FRUIT SALAD

Jeanne Donald

"A refreshing change from plain fruit salad."

- 3/4 cup pineapple syrup
- 1 pkg. lemon jello
- 1 cup cottage cheese
- 1 1/3 cups crushed
pineapple (well-drained)
- 1/3 cup nuts
- 1/2 cup unpeeled apple
- 1/4 cup lemon juice
- 1 cup undiluted evaporated
milk (skimmed)

Heat pineapple syrup in a small saucepan. Pour the syrup over the jello to dissolve. While jello is cooling, put all other ingredients in a large bowl. Pour cooled jello over the mixture. Refrigerate 2 hours or until set.

MOLDED ORANGE-CRANBERRY SALAD

Betty Rickard

- 1 2/3 cups orange juice
- 2 tbsp. (2 envelopes)
unflavored gelatin
- 4 cups (2 1-lb. cans)
whole cranberry sauce
(SIEVED)
- 1/2 tsp. salt
- 1 cup chopped celery (optional)
- 1/2 cup chopped nuts (optional)
- red food coloring

Lightly oil 1 1/2 quart mold. Pour 1 cup orange juice into bowl and sprinkle gelatin over, let stand 5 minutes to soften; dissolve gelatin over hot water. Blend salt, dissolved gelatin and remaining orange juice into cranberry puree. Color as desired with red food coloring. Chill until it begins to gel (gets slightly thicker). Blend in chopped celery and nuts and chill until firm, about 3 hours.

Unmold and garnish with curly endive or watercress.

Serves 8.

FROSTY SALAD

Ruth Bell

2 pkg. lemon jello
 2 cups boiling water
 2 cups 7-Up or ginger ale
 1 large can crushed
 pineapple
 1 cup miniature
 marshmallows
 2 bananas, sliced

Add boiling water to jello. Mix until dissolved. Stir in carbonated beverage. Add 1 large can crushed pineapple, marshmallows and sliced bananas. Place in 9 x 12 pan and chill until solid.

TOPPING:

1/2 cup sugar
 2 tbsp. flour (heaping)
 1 cup pineapple juice
 1 egg, slightly beaten

Mix together.

FOLD IN:

2 tbsp. butter
 1 cup whipping cream

Spread on top of firm jello.

CUCUMBER SALAD

Ginny Stanton

"A cool summer salad that lends itself well to doubling or tripling for large groups."

1 cup boiling water
 1 pkg. lime jello
 1 cup mayonnaise
 1 cup creamed cottage
 cheese
 1 whole cucumber, shredded
 pinch of salt

Mix water and jello. Cool but do not set firm.

Drain the shredded cucumber and add the remaining ingredients to the cooled jello.

Refrigerate until firm. This salad lends itself well to molds.

CRANBERRY SALAD

Mrs. Louis Junker

1 lb. cranberries (or Swedish
 lingonberries)
 1 lb. marshmallows
 1 small can crushed pineapple
 2 c. sugar
 1 c. cream, whipped
 nuts, the more, the better

Grind the cranberries and the marshmallows together. Add the remaining ingredients. Stir and store in refrigerator until thoroughly chilled.

CHICKEN SALAD

Mary Jo Board

- 3 lbs. chicken breasts
(baked, cooled, skinned)
- 1 1/2 cups pineapple chunks
- 4 large apples, diced
- 1 cup chopped walnuts
- 1 cup chopped ripe olives
(can be used as garnish)

Toss together—add dressing.
Refrigerate until ready to serve.

DRESSING:

- 1/4 cup lemon juice
- 2 tbsp. sugar
- 1 cup mayonnaise
- dash salt

KJOTTSALAT (MEAT SALAD)

Alf Hanson

- 1 cup julienne strips of
cooked beef, veal, or
lamb
- 1 cup julienne strips of
baked or boiled ham
- 1 tbsp. minced onion
- 6 tbsp. salad oil
- 2 tbsp. cider vinegar
- 1/2 tsp. pepper
- 1 tsp. minced parsley
- 1/4 cup heavy cream or
dairy sour cream
- 1 hard-cooked egg, sliced
- 1 boiled or pickled beet,
sliced

Mix cut meats with onion. Beat together oil, vinegar, pepper, and parsley. Stir cream into dressing. Mix with meats, combining lightly. Garnish with sliced egg and beet.

Makes 6 appetizer servings or 2 to 3 salad proportion servings.

**TOMATO SALAD**

Margaret Brady

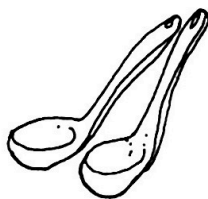
- 1 large onion, peeled
and quartered
- 4 or 5 large ripe tomatoes
- lemon juice
- black pepper

Slice each quarter of the onion very thinly. Rinse thoroughly in warm water, then in cold, and drain. Quarter and slice thinly the ripe tomatoes. Sprinkle generously with lemon juice and black pepper. Allow to remain at room temperature for approximately one hour before serving.

SUMMER SALAD

Dorothy W. Dennis

- 1 box lemon flavored jello
- 6 oz. can of tomato paste
- 6 oz. ice water (or VERY cold water)
- 1 small can shrimp, cut into chunks
- celery



Prepare a box of lemon-flavored jello according to directions on box. Without further cooking, add the tomato paste and the ice water. Stir in the shrimp. Add sliced celery and one or several of the following: pieces of stuffed green or black olives, shredded carrot, walnut meats in pieces. Chill until firm.

If molded in individual servings, serve on flat lettuce leaves. If chilled in a large, flat pan, cut into cubes and serve in finger bowls lined with lettuce leaves. Top preferably with sour cream dressing.

A teaspoon of vinegar may be stirred into the jello mixture before it cools. This is for more snap without a vinegar taste.

EMERALD SALAD

B. Murray

- 2 tbsp. gelatin
- 1 cup cold water
- 1 cup sugar
- 1/2 cup water
- 1/2 cup vinegar (scant)
- 1 medium size can pineapple, crushed, plus juice
- 1 cup nuts, finely chopped
- 1 cup sweet pickles, sliced thin
- 1/2 cup celery, chopped
- Dash of onion juice, if desired

Dissolve gelatin in cold water and soak 5 minutes. Cook sugar, water and vinegar to a thin syrup. While hot, but not boiling, add gelatin and stir until dissolved. When it begins to set, add pineapple, nuts, pickles, celery and onion. Let set for 2 hours. Serve on lettuce with mayonnaise.

Serves 12.

STRAWBERRY DELIGHT

Harriet Silver Cooper

"May be served on lettuce as a salad or with whipped cream for dessert."

- 2 boxes strawberry jello
- 2 cups water
- 1 box frozen strawberries
- 1 small can crushed pineapple

Dissolve jello in boiling water. Add strawberries and pineapple—juice and all. Stir well. Mold and chill 24 hours.

MANDARIN MOLD

Nancy Walton

"Very good, as well as light."

- 1 pkg. orange jello
- 1 cup boiling water
- 1 pt. orange sherbet
- 1 can mandarin oranges,
drained
- 1 banana, sliced

Dissolve jello in boiling water; stir in sherbet; when sherbet dissolves add mandarin oranges and banana. Pour in mold and chill.

Possible substitutions:

raspberry jello—raspberry sherbet—frozen or fresh raspberries, or, lime jello, lime sherbet and pineapple

JELLIED ORANGE FRUIT RING

Carol Podesta

- 2 pkgs. orange jello
- 2 c. boiling water
- 1/2 c. lemon juice
- 1 pt. orange sherbet
- 1 can mandarin oranges,
drained
- 1 small can drained,
crushed pineapple

Make jello and add other ingredients. Use mayonnaise dressing if desired. Not really necessary. Serves 5-6.

**CUCUMBER RAITA**

Margaret Brady

"This is good with Indian dishes."

- 2 small cartons of yogurt
- 1/2 to 1 peeled and
grated cucumber
- 1/2 tsp. garlic powder
- 1/2 tsp. salt
- 1/2 tsp. black pepper

Combine the ingredients and serve as a condiment.

FRUIT SALAD

Pat Mix

- 1 can fruit cocktail,
well drained
- 1/2 to 1 cup other fresh
or canned fruit
- 1 cup miniature marshmallows
- chopped nuts, if desired
- maraschino cherries
- Cool Whip

Combine and chill and serve on lettuce.



AVOCADO SALAD

Alida Watkins

"An easy and delicious luncheon salad."

- 2 avocados
- 1 can Campbell's jellied
consomme
- 1/2 pt. sour cream
- 1 small jar caviar

Peel and cut avocados in two. Place on lettuce. Fill cavity with jellied consomme, top with sour cream and black caviar. Serve with English muffins, toasted.

Serves 4.

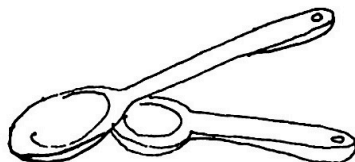
Preparation time: 15 min.

SALAD DRESSING**TOMATO FRENCH DRESSING**

B. Murray

- 1 clove garlic
- 3/4 c. vinegar
- 2 t. salt
- 1 t. onion juice
- 1/2 t. paprika
- 1/2 t. pepper
- 1/4 c. sugar or artificial
sweetener
- 2 T. Worcestershire sauce
- 1 1/2 t. dry mustard
- 1 1/2 c. oil
- 1 can tomato juice

Shake together in mason jar.
Keep refrigerated.

**SALAD DRESSING**

Margaret W. Brady

- 1/2 cup sugar
- 1 tsp. dry mustard or
1 tbsp. prepared
mustard
- 1 tsp. salt
- 1/4 grated onion
(optional)
- 1 cup salad oil
- 1 tsp. celery seed

Use full measures. Mix well and store in refrigerator. Makes 1 pint of dressing.

SALAD DRESSING

Martha Morrison

"Will serve many salads well."

1/4 cup vinegar
 3/4 cup oil
 1 tbsp. salt
 1 tsp. each pepper, onion
 salt, garlic salt,
 celery salt
 pinch oregano
 1 tbsp. dry mustard
 2 shakes paprika
 1 shake Worcestershire
 sauce
 2 drops Tabasco
 2 tbsp. sugar

Mix vinegar and spices first, then add oil and shake.

**LOW CALORIE
BOILED SALAD DRESSING**

Rae Whitney

"If you like old-fashioned boiled salad dressing that costs you 30 calories per tablespoon, this is one that is only 10.7 calories per tablespoon, and delicious, too."

2 eggs
 1 tbsp. Sucaryl (or any
 sweetener, equivalent
 to 1/2 cup sugar)
 1 tsp. salt
 3/4 tsp. dry mustard
 1/2 cup cider vinegar
 3/4 cup cottage cheese
 Dash of red pepper

Blend all in your blender **except** the sweetener, until smooth and creamy. Pour into the top of a double boiler and cook until the consistency of heavy cream. Add the sweetener and mix well. Refrigerate in a covered jar. (NOTE: If you add the sweetener last, after cooking, it is less likely to taste bitter, especially if it is the saccharine variety.)

RED ONION SALAD DRESSING

Mrs. David M. Crossman

1/2 cup vinegar
 1/2 cup sugar
 2/3 cup catsup
 2/3 cup salad oil
 juice of a lemon
 1 onion finely grated
 to pulp and juice
 salt and pepper

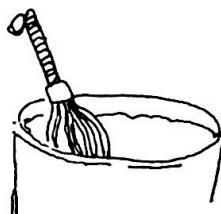
Beat together to blend well. It's the onion which gives it its tang.

FRENCH DRESSING

Nancy Walton

1 can tomato soup
1/2 cup sugar
1/2 cup vinegar
1 tsp. salt
1/4 tsp. pepper
1 tbsp. dry mustard
1 tbsp. onion juice
1 cup salad oil

Mix and beat for 4 minutes.



LOW CALORIE SOUR CREAM

Rae Whitney

"If you are dieting, this is an easy way to have your tasty flavors, but not the extra pounds."

1 cup creamed cottage cheese
1 tbsp. lemon juice

Put in blender and blend until smooth and creamy. Use wherever you would use sour cream. Delicious on fruits!

LEMON DRESSING FOR FRUIT SALAD

3 egg yolks
1 cup sugar
juice of one lemon
1 tsp. vinegar
1/2 tsp. butter, softened
pinch of salt
1 cup cream (whipped)

Beat egg yolks until very light in color and fine in texture. Add sugar slowly while beating. Add butter, salt, lemon juice and vinegar. Cook in double boiler until thick. Cool. When quite cold and just before serving add whipped cream.

HERBY SALAD DRESSING

Sally Spitzer

"A tangy topping for any salad."

1/2 tsp. basil leaves
1/2 tsp. oregano
3/4 tsp. salt
1/4 tsp. garlic powder
pepper to taste
1/4 tsp. celery seed
1 tbsp. wine vinegar
1 tbsp. lemon juice
1/4 cup oil

Combine all the ingredients in a jar and shake well before serving.

MARSHMALLOW DRESSING

B. Murray

*"So nice for fruit salad."***yolks of 2 eggs****1 tbsp. sugar****1 tbsp. vinegar****1 pt. whipped cream****1/2 lb. marshmallows**

Mix eggs, vinegar and sugar. Beat well with egg whip. Heat, stirring constantly until thoroughly cooked. Add marshmallows. Cool. Whip cream and add to mixture. Seal in glass jars and refrigerate.



SEAFOOD

LOUISIANA SHRIMP CREOLE

Nancy Walton

"Delicious! A friend of mine is famous for this and it is so good."

- 1 cup uncooked rice
- 3 sliced onions
- 1 bunch celery, chopped
- 4 tbsp. bacon fat
- 2 tbsp. flour
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 tbsp. chili powder
- 2 cups water
- 3 cups cooked tomatoes
- 3 cups drained cooked peas
- 1 1/2 tbsp. vinegar
- 2 tsp. sugar
- 3 cups drained cooked shrimp

Cook rice as directed, drain. Brown onions and celery slowly in bacon fat. Blend in flour and seasonings—add water slowly, stirring constantly—simmer 15 minutes. Add other ingredients and cook 10-15 minutes until shrimp are thoroughly heated. Pile hot rice in center of platter and surround with shrimp mixture.

SHRIMP DIJONNAISE

- 1 c. dry white wine
- 1 c. water
- 1 t. leaf tarragon,
crumbled
- 1/4 c. minced onion
(1 small)
- 1 1/2 t. salt
- 2 lbs. medium-size fresh
shrimp, shelled and
deveined or 2 pkgs.
(10 oz. each) frozen,
shelled, and deveined
shrimp
- 3 T. melted butter or
margarine
- 3 T. flour
- 2 to 3 T. prepared mustard

Combine wine, water, tarragon, onion, and salt in large skillet. Bring to boil. Add shrimp; reduce heat. Simmer 1 to 2 min. Remove shrimp to serving platter. Keep warm. Cook liquid 3 or 4 min. to reduce it. Mix butter or margarine and flour; add to sauce gradually, stirring constantly until thickened and smooth. Remove from heat. Stir in mustard. Correct seasoning. Pour over shrimp. Makes 4 to 6 servings.

QUAHOG PIE or CLAM PIE

N. Cornish

- 1 1/2 doz. quahogs (hard
shelled clams) or 1 1/2 cups
canned clams
- 2 medium onions
- 3 large potatoes
- 1/3 cup butter
- 1/3 cup flour
- 1/3 cup milk or cream
- 2 tbsp. chopped parsley
- 1/4 clove garlic, mashed
- salt to taste
- rich pastry for a 2 crust pie

Wash the quahogs and steam them in a kettle without water until they open. Cool them and chop finely. Chop onions and dice the potatoes; combine the two and cook in as little water as possible until just tender. Drain quahogs, melt butter, add flour and mix well. Add milk or cream and enough quahog liquor to make one cup. Cook, stirring constantly until thickened. Add the chopped quahogs, onions, potatoes, garlic and parsley. Season to taste. Mix together. Use as the filling for a 2 crust 8 in. pie. Bake in a hot oven at 425° until pastry is browned; about 20 minutes.

SHRIMP AND CRAB

Barbara Lindsay

- 1 can large shrimp
- 1 can medium or
small shrimp
- 1 can crabmeat
- 1/2 green pepper,
chopped
- 1/3 cup parsley, chopped
- 2 cups cooked rice
- 1 1/2 cups real
mayonnaise*
- 2 pkg. frozen peas, thawed
- salt and pepper to taste

Toss lightly. Place in greased casserole. Refrigerate covered. Bake 1 hour at 350°, covered.
Serves 6.



*I use Miracle Whip.

CRAB IMPERIAL

Jean Parker

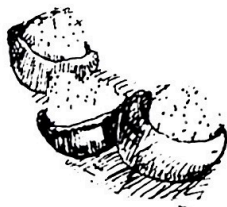
- 1 1/2 lbs. crabmeat
- 2 tsp. meat sauce
- 1/4 tsp. dry mustard
- 1/4 tsp. white pepper
- 1/4 tsp. salt
- 1 can chopped pimentos
- 2 eggs

Beat together all ingredients except for crab. Fold in crabmeat. Put in greased casserole. Bake in 325° oven for about 30 minutes.

SHRIMP SCORPIO (GREEK)

B. Murray

- 3 tbsp. olive oil
- 2 cups finely chopped onion
- 1 garlic clove
- 1/4 cup finely chopped parsley
- 1 tbsp. finely chopped dill (optional)
- 1/8 tsp. dry mustard
- 1/4 tsp. sugar
- 2 cups chopped, fresh or canned peeled tomatoes
- 1/2 cup crumbled feta cheese (see note)
- 1 lb. (about 24) shrimp in the shell



Preheat oven to 425°.

Heat the oil in a saucepan and add the onions. Add the garlic, parsley and dill. Stir in the mustard and sugar. Do not add salt at any time. Add the tomatoes and tomato sauce and simmer 30 minutes. Peel and devein the shrimp. Rinse and drain them and add to the sauce. Cook briefly.

Pour the mixture into a 1 1/2 qt. casserole and sprinkle with the crumbled cheese.

Bake 10 to 15 minutes or until cheese is melted. Serve immediately.

Note: Cubed mozzarella cheese may be substituted for feta. If so, season the tomato sauce with salt before adding shrimp.

Yield: 4 servings

SHRIMP NEW ORLEANS

Marie Weigl

"Easy, quick and good!"

- 1/4 c. margarine
- 1/4 c. chopped onions
- 2 lbs. cooked and shelled shrimp
- 1/2 c. Madeira wine
- 1 c. mushrooms, sliced
- 1 green pepper (diced)
- 1 pimento (diced)
- 6 tomatoes
- 1 c. tomato sauce

This can be made in advance of dinner and heated before serving.

Melt 1/4 c. margarine in a shallow pan and in it cook until soft, chopped onions. Add shrimp and toss them in the hot margarine for a few minutes. Add Madeira wine. In another pan melt 2 T. margarine and saute mushrooms. Add green pepper and pimento, tomatoes which have been peeled, seeded, and chopped and the tomato sauce. Cook the vegetables for a few minutes, until they are barely tender, add the shrimp. Mix well together, heat thoroughly and serve over rice.

To make peeling tomatoes easier, boil them for a few minutes.

TUNA PIE

Carolyn Wolpert Hallock

CHEESE CRUST:

- 1/2 cup butter
- 1/4 lb. sharp grated
cheddar cheese
- 1 cup flour

FILLING:

- 1 cup cottage cheese
- 2 tbsps. chopped olives
- 1 tbsp. flour
- 2 eggs—beaten
- 1/4 cup milk
- 1 7 oz. can tuna—
flaked and drained
- 1/4 tsp. pepper

Have butter quite soft. Mix thoroughly with flour and cheese until it clings together. Press into pie pan.

Mix all ingredients well and pour into unbaked cheese crust. Bake at 400° for 40 to 45 minutes.

✓ TUNA-CHEESE PIE

Rosemary Molloy

- 1 9" baked pie shell
- 2 cans tuna
- 1 cup shredded swiss cheese
- 1 tbsp. flour
- 3 eggs
- 1/2 tsp. salt
- 1/2 tsp. dry mustard
- dash cayenne
- 1/2 cup ale
- 1 cup cream

Have pie shell only lightly browned, baking about 8 minutes at 375°.

Drain and flake tuna. Arrange in pie shell; top with cheese. Sprinkle flour over cheese. Beat together eggs, salt, mustard and cayenne. Beat in ale and cream; pour over tuna and cheese. Bake at 375° 40 minutes or until knife inserted in center comes out clean.

LOBSTER NEWBURG

Jean Parker

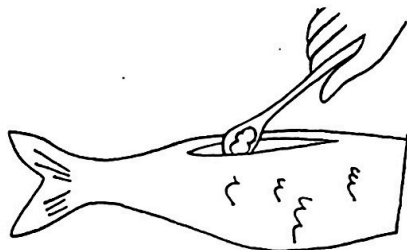
- 1 1/2 lbs. boiled lobster
- 1/4 cup butter or oleo
- 1/2 tsp. paprika
- 1/2 cup sherry
- 2 tbsp. flour
- 2 cups light cream
- 2 egg yolks

Cut lobster meat in pieces. Melt butter, add paprika, sherry and lobster meat and cook for a minute or two. Sprinkle with flour. Fold together to blend. Beat the egg yolks with the cream and add to lobster mixture. Fold over and over until well blended, thickened and smooth. Season to taste. Serve with toast or pastry shells.
Serves 4.

STIR-FRIED FISH FILLETS

Betty Brandenburg

- 1 lb. boneless, skinned
sea bass or yellow pike
fillets (or any other
firm white fish fillets).
- 2 tsps. cornstarch
- 1 egg white
- 1 tbsp. Chinese rice wine,
or pale dry sherry
- 2 tsps. salt
- 4 tsps. peanut oil, or
flavorless vegetable oil
- 1 tsp. finely chopped, peeled
fresh ginger root
- 1 scallion, including the
green top, finely chopped



Set a 12 inch wok or 10 inch skillet over high heat for about 30 seconds. Pour in oil, heat 30 seconds longer. Turn heat to moderate if it starts to smoke. Add ginger and scallions and cook for a few seconds making sure they don't burn. Add the coated fish pieces and stir-fry gently for 1 minute, or until the fish is firm and white. Serve at once. Serves 2-4 as main course.

PREPARE AHEAD: Wash the fish fillets under cold running water and pat them dry. With a cleaver, cut the fillets into 1 1/2 inch squares about 1/2 inch thick. Place the 2 tsps. of cornstarch in a small bowl, add the fish pieces and toss until each piece is lightly coated. Add the egg white, wine and salt, and stir until thoroughly mixed. Have the fish, oil, ginger slices and scallions within easy reach.

SHRIMP MOUSSE

B. Murray

"So pretty on cocktail table, or make small molds for individual servings for lunch."

- 1 1/2 envelopes unflavored
gelatine
- 1/2 cup cold water
- 1 can tomato soup
(undiluted)
- 1 large pkg. cream cheese
- 1 cup salad dressing
- 2 medium cans of shrimp
(shredded)
- 1/2 cup finely chopped
stuffed olives
- 1/2 cup finely chopped
green onions
- 1/2 cup finely chopped
celery
- salt and pepper

Soak gelatine in water. Add tomato soup (heated); cream cheese, salad dressing and shrimp. When mixture is cool add: olives, green onions, celery and salt and pepper. Mold in ring salad mold, fill center with ripe olives. Spread on crackers. Use 9" ring mold.
Serves 8 - 10

CRABMEAT MORNAV

Ruth Campbell

1 stick butter
 1 small bunch green
 onions, chopped
 1/2 cup finely chopped
 parsley
 2 tbsp. flour
 1 pt. breakfast cream
 1/2 lb. grated Swiss cheese
 1 tbsp. sherry wine
 Red pepper to taste
 Salt to taste
 1 lb. white crab meat

Melt butter in heavy pot and saute
 onions and parsley. Blend in flour,
 cream and cheese, until cheese is
 melted. Add other ingredients and
 gently fold in crab meat. This may be
 served in a chafing dish with Melba
 toast or in patty shells.

SHRIMP AND RICE

Anne Mawhinney

2 tbsp. minced onion
 2 tbsp. butter
 1 lb. shrimp
 1/4 lb. sliced mushrooms
 1 tbsp. flour
 1 tsp. salt
 3 tbsp. chili sauce
 1/8 tsp. pepper
 1 2/3 cup water
 1 tbsp. parsley
 1 cup sour cream

Saute onions in butter until golden. Add
 shrimp and mushrooms. Saute and stir
 until shrimp are puffy. Combine salt,
 pepper, chili sauce and water. Add to
 shrimp. Bring to boil. Stir in rice, cover
 and simmer 5 minutes. Combine cream
 and flour. Add to rice. Heat gently and
 serve. Sprinkle with parsley.
 Serves 4-5

 SCALLOPED SALMON

Gertrude Hurd Benedict '15

*"This recipe was handed down from
 my mother, Mrs. A. H. Norton."*

2 cans salmon—picked fine
 Juice of 1 large or 2
 small lemons
 Butter—size of a large egg
 2 cups milk
 2 eggs—well beaten
 Buttered bread or
 cracker crumbs
 2 tbsp. flour

Prepare salmon and add lemon juice.
 Set aside. Melt butter, mix in flour. Add
 milk and stir constantly until thickened.
 Remove from heat and add eggs. Place
 in layers with salmon in buttered
 casserole. Sprinkle buttered bread or
 cracker crumbs on top. Bake in a 350°
 oven until golden brown.

SHRIMP CABOURG

- 1 lb. small mushrooms, sliced
- 1/4 c. finely minced onion
- 2 T. lemon juice
- 1 bottle (8 oz.) clam juice
- 1 t. salt
- Dash of pepper
- 1 c. water
- 2 lbs. medium-size fresh shrimp, shelled and deveined or 2 pkgs. (10 oz. each) frozen, shelled and deveined shrimp
- 4 egg yolks
- 1 1/2 c. melted butter or margarine
- 3 T. grated Parmesan cheese

Combine mushrooms, onion, lemon juice, clam juice, salt, pepper, and water in large skillet. Bring to boiling; reduce heat. Simmer 2 or 3 minutes, or until shrimp are pink. Remove shrimp and mushrooms with slotted spoon. Keep warm. Boil liquid in skillet until it is reduced to 1/2 c. Remove from heat. Cool a few min. Add egg yolks. Beat over low heat with wire whisk until the consistency of thin white sauce. Remove from heat. Beat in melted butter or margarine gradually. Correct seasoning. Mix shrimp and mushrooms into sauce. Divide among 6 scallop shells or ramekins. Sprinkle with cheese. Broil until golden brown.

✓ BAKED SOLE IN WHITE WINE

- 1/2 lb. mushrooms
- 4 cold cooked potatoes—thinly sliced
- 2 tbsps. butter
- 1 1/2 tps. salt
- 1/2 tsp. pepper
- paprika
- 2/3 cup white wine
- 1 cup sour cream
- 2 lb. fresh fillet of sole
- snipped parsley

~~Suit, Hal Feherborban~~
Rosemary May
Pre-heat oven at 375°. Wash mushrooms and cut lengthwise. In buttered 12x8x2 baking dish, arrange potatoes, top with mushrooms, dot with butter. Sprinkle with half the salt and pepper and 1/2 tsp. paprika; pour wine over all. Spread with half the sour cream. Arrange pieces of fish over all, sprinkle with rest of salt, pepper and paprika and top with remainder of the sour cream. Bake 30 to 40 minutes or until fish is done. Sprinkle with paprika and parsley. Makes 6 to 8 servings.

✓ TUNA PATE

Martha Morrison

- 8 oz. cream cheese
- 2 tbsp. chili sauce
- 2 tbsp. snipped parsley
- 1 smallish onion
- 1/2 tsp. Tabasco sauce
- 2 6 1/2 or 7 oz. cans tuna

Blend together ingredients. Pack into a 4-cup mold. Chill 4 hours.

FISH PUDDING

Dr. Leonard Rex Criminale

2 onions
 1 clove garlic
 1 green pepper
 1 stalk celery
 1/4 lb. butter
 1/2 cup tomato sauce
 2 1/2 lbs. filets of
 bluefish, mackerel or
 other similar fish
 1/2 cup cracker meal
 4 eggs, well beaten
 3/4 cup milk
 2 tsp. salt
 1/2 tsp. pepper
 1/2 tsp. mace

Chop together very fine onions, garlic, green pepper, and celery. Melt butter in saucepan. Add the vegetable mixture and saute 10 minutes, stirring frequently. Add the tomato sauce and cook over low heat another 10 minutes. Remove from heat and set aside. Grind the fish or chop it fine. Add tomato mixture and cracker meal, eggs, milk, salt, pepper, and mace. Mix ingredients until blended and smooth. Preheat oven to 350°. Pour mixture into buttered baking dish or casserole. Sprinkle top with cracker meal or bread crumbs, if desired. Bake at 350° for 35 minutes or until firm and browned on top.
 Serves 4-6

MILLIE'S SHRIMP BURGERS

Grace Evangiles Jenkins

1/2 cup cooked shrimp
 1 small pkg. Velveeta
 cheese-cubed
 1 small can Hunt's
 tomato sauce
 1 cup mayonnaise
 sliced olives, minced onions
 and green pepper to taste
 6 to 8 hamburger buns

Combine all ingredients. Spread over buns and put under broiler until brown and bubbly. Serve immediately.

CREOLE SHRIMP AND RICE

Mrs. Herbert Rowen

1 1/2 lbs. shrimp—cleaned
 1/4 cup butter
 1 cup diced celery
 2/3 cup onion
 1/2 cup green pepper
 1 cup water
 1 tbsp. parsley
 1 tbsp. parsley
 3/4 cup tomato paste
 5 drops Tabasco

Saute butter, celery, onion, green pepper. Blend in water, parsley, Tabasco and tomato paste. Add shrimp. Bake in casserole for 30 minutes. Serve on rice.
 Serves 6

CRAB-VEGETABLE DELIGHT

Barbara Lindsay

"Perfect for a quick eye appealing luncheon special."

2 6 oz. pkgs. frozen crab
meat, defrosted
1 pkg. frozen brussel sprouts
1 pkg. frozen cauliflower
1 avocado
special sauce

Cook the vegetables separately and keep warm.

SAUCE:

1 tbsp. flour
1 cup milk (I prefer
evaporated)
salt and pepper
Worcestershire sauce
1 or 2 tbsp. catsup
1 oz. or so of cheddar cheese

Add defrosted crab to sauce. Just before serving, add avocado in small pieces and heat thoroughly. Arrange vegetables on platter or individual plates. Pour sauce over and sprinkle with paprika.

CRAB MEAT AND TUNA

Dea Wisbey

1 large can crab meat
1 can tuna fish

SAUCE:

4 tbsp. butter
3 tbsp. flour
1/2 tsp. salt
1/4 tsp. pepper
2 cups milk

Cover bottom of buttered casserole with thin layer of white sauce. Add layer of crab; layer of white sauce; layer of tuna. Alternate until casserole is filled. Cover with cheese and dot with butter. Bake at 450° until browned. Serve in scallop shells.

1/4 cup grated cheese

GEFILTE FISH

Mrs. A. Gerd Korman

1 lb. lean fish
2 lbs. fat fish
4 onions
salt and pepper
2 beets
6 carrots

Use at least two types of fish. Save skin. Grind fish finely in meat grinder. Add about 1 cup water for 2 lbs. fish. Add salt and pepper. Grind 1 onion into mixture. Shape in balls (wet hands with cold water between each ball). Fill skin if desired. Peel and slice crosswise beets, carrots and 3 onions. Place at bottom of large vessel. Lay fish cutlets and wrapped fish gently into kettle. Add water to cover. Simmer 3 hours. Serve hot or cold with ground horseradish.

SOLE AND ASPARAGUS

Dr. Leonard Rex Criminale

- 1 lb. asparagus spears
- 4 sole filets (about 1 lb.)
- Salt to taste
- 1/8 tsp. black pepper
- 1/2 tsp. grated lemon peel
- 3 tbs. melted butter
- 2 tbs. lemon juice
- 1 tbs. freshly chopped shallot
- 1 tsp. Dijon mustard

Cut asparagus to use top 2 to 3-inch green length. Wash and cook, preferably by steaming, that is, not immersed in water, for five minutes or until just barely tender. Season skin side of filets with salt, pepper, and lemon rind. Place asparagus spears at one end of each filet. Roll up, with spears inside, and secure with toothpick (wooden, not plastic). Place in well-buttered baking dish. Combine remaining ingredients; pour over fish. Bake until fish flakes easily, 15 to 20 minutes, basting twice. Remove picks before serving.

Serves 4

SHRIMP CHINESE STYLE

Mary Casciato

"Original recipe of Mrs. Wang whose husband is a professor at State University."

- 2 lb. shrimp peeled and cleaned
- 1 tbs. finely chopped green onion
- 1 tbs. finely chopped ginger roots
- 3 tbs. ketchup
- 1 tbs. sherry
- 1 tsp. salt
- 1 tsp. cornstarch mixed with 2 tbs. water
- 1 tbs. soy sauce
- 1 tsp. pure lard
- 1/2 tsp. sugar
- 4 tbs. oil

Heat oil in skillet, add ginger root, shrimp and stir constantly for a few minutes. Add sherry, salt, sugar, soy sauce. Cook 2 minutes. Add ketchup and mix in cornstarch, green onion and lard. Bring to boil.

Serve with rice.

Serves 4 - 6

TUNA ON A SHOESTRING

Mary Casciato

"This is a family favorite of a dear friend, Mrs. Gertrude Cooper."

- 1 can (6 1/2 oz.) drained tuna
- 1 cup shredded carrots
- 1 cup sliced celery
- 1/4 cup minced onion
- 3/4 cup mayonnaise
- 1 can shoestring potatoes

Mix all the ingredients together except the potatoes. Just before serving stir in the potatoes so that they will remain crisp.

Serve on a bed of lettuce.

SHRIMP OR CHICKEN CURRY

Betty Brandenburg

1/4 cup + 2 tbsp. butter
 1/2 cup minced onion
 1 tbsp. curry powder
 1/4 cup + 2 tbsp. flour
 1 1/2 tsp. salt
 1 1/2 tsp. sugar
 1/4 tsp. ground ginger
 2 cups chicken broth (or
 2 chicken bouillon cubes
 dissolved in 2 cups
 hot water)
 2 cups milk
 4 cups cooked, cleaned shrimp
 or cut-up cooked chicken
 1 tsp. lemon juice

Melt butter over low heat in heavy
 saucepan. Saute onion and curry
 powder in melted butter. Blend in flour
 and seasonings. Cook over low heat
 until mixture is smooth and bubbly;
 remove from heat. Stir in chicken broth
 and milk. Bring to boil, stirring constan-
 tly. Boil 1 min. Add shrimp or chicken
 and lemon juice. Heat (8 servings)

TO SERVE:

Each person helps himself to Green
 Rice, spoons shrimp or chicken curry
 over the rice, then sprinkles over the
 top at least 6 of the following relishes in
 desired amount.
 Serve with Green Rice and Herb Bread.

RELISHES FOR CURRY

Raisins
 Sauteed onion rings
 Salted peanuts
 Flaked coconut
 Pineapple Chunks
 Sweet or sour pickles
 Current jelly

Crisp bacon bits
 Chutney
 Salted almonds
 Chopped hard-cooked eggs
 India relish
 Sliced Avocado

CRAB LOUIE

Martha Morrison

SAUCE:

1 small onion, chopped
 3 sprigs parsley, chopped
 1 cup mayonnaise
 1/4 cup chili sauce
 1/16 tsp. cayenne
 1/3 cup heavy cream,
 whipped

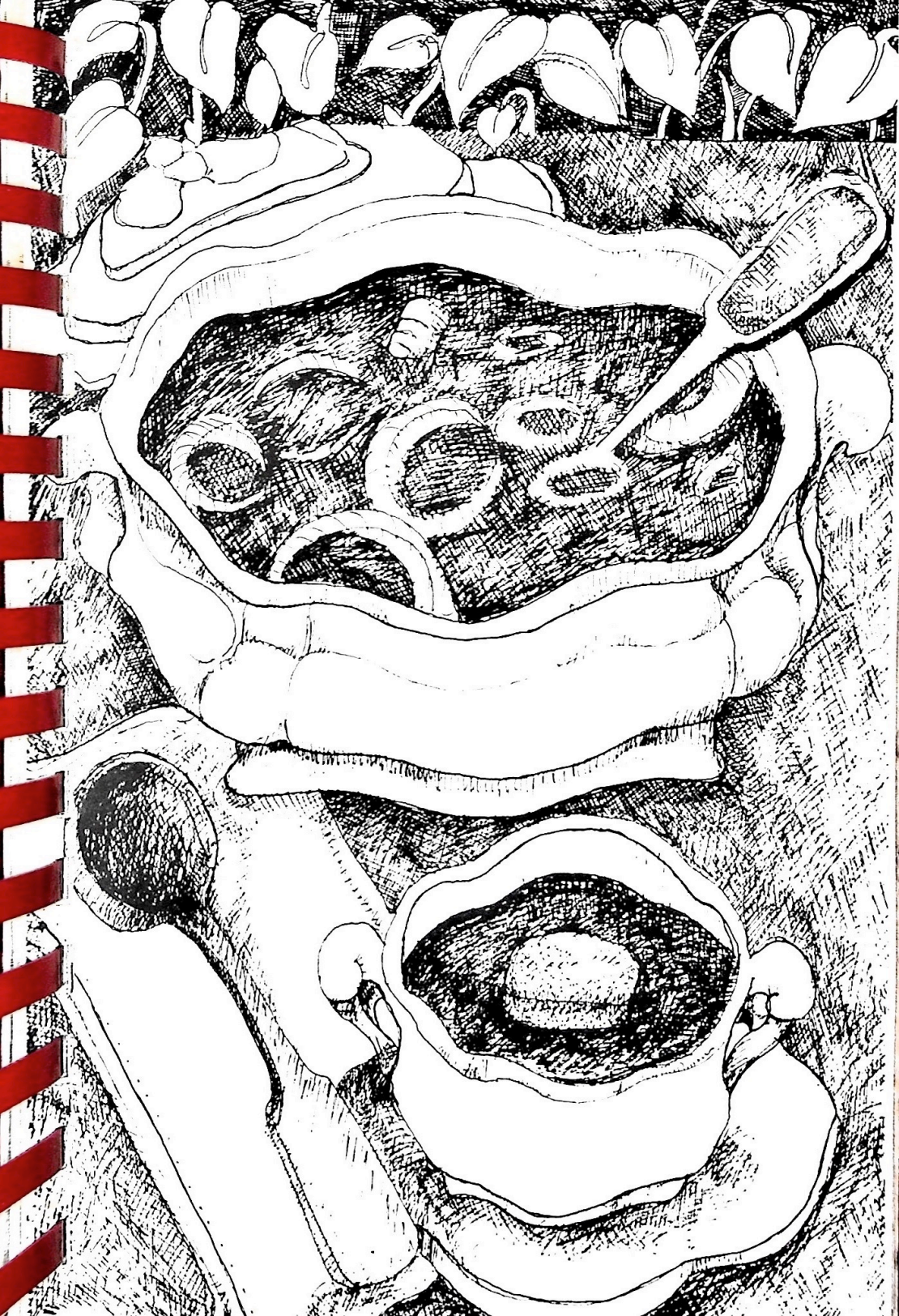
1 head lettuce
 2 cans crabmeat
 4 hard boiled eggs

Mix and chill sauce ingredients.

Recipe for 4. For 8 **triple** amounts.

Recipe for 4. For 8 **double** amounts.

Make sauce first, then pour over let-
 tuce. Garnish with tomato wedges.



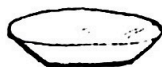
SOUPS

SOUPE A L'AIL (Garlic Soup)

Bea Sanders

- 1 head garlic, separated
into cloves (about
16 cloves)
- 1 qt. boiling water
- 2 qts. chicken broth
or stock
- 2 whole cloves
- 1/4 tsp. ground sage
- 1/4 tsp. thyme leaves
- 1/2 bay leaf
- 4 parsley sprigs
- 3 tbsp. olive oil
- 3 cups diced potatoes, raw
- 1/4 tsp. saffron
- 1/4 tsp. coarsely ground
black pepper
- 3/4 cup sliced pimento-
stuffed olives
- Rounds of hard-toasted
French bread
- 1 cup grated Swiss, Gruyere
or Parmesan cheese

Drop unpeeled cloves of garlic into boiling water and boil for 10 to 15 minutes; drain and run cold water over garlic; peel. In large saucepan, combine garlic, chicken broth, cloves, herbs and olive oil; bring to boil and simmer, covered, 30 minutes. Strain soup and return to saucepan with potatoes, saffron and pepper. Bring to boil and simmer, covered, 20 minutes or until potatoes are tender. Add olives and heat to serving temperature. Serve with French bread and top with cheese. NOTE: Do not use **less** garlic, no matter how outlandish you think it is!



FISH CHOWDER

Jean Parker

- 2 lbs. haddock (1 pt.
of fresh clams may
be substituted)
- 2 oz. salt pork, diced
- 2 onions, diced
- 4 large potatoes, diced
- 1 cup chopped celery
- 1 bay leaf, crumbled
- 1 qt. milk
- 2 tbsp. butter
- 1 tsp. salt
- pepper to taste

Simmer haddock in 2 cups water for 15 minutes. Drain. Reserve broth. Remove bones from fish. Saute diced pork until crisp. Remove and set aside. Saute onions in port fat until golden brown. Add fish, potatoes, celery, bay leaf, salt and pepper. Pour in fish broth plus enough boiling water to make 3 cups of liquid. Simmer 30 minutes. Add milk and butter and simmer for five minutes. Sprinkle diced pork on top and serve. Serves 6.

NEW ORLEANS GUMBO

Mrs. Charles B. Rutenber

- 1 lb. fresh or canned crabmeat
- 1/4 lb. diced ham
- 1 1/2 lbs. shrimp
- 12 oysters
- 1 frying-size chicken
(or stewing, getting one about 4 lbs.)
- 1 lg. (No. 2) can tomatoes
- 2 lbs. fresh, canned or frozen okra
- 3 tbsps. flour
- bay leaf
- butter
- salt and pepper

Clean the raw shrimp, cut the raw chicken in pieces. Dice the ham. Melt a heaping tbsp. fat or butter in a heavy pot or Dutch Oven. Blend in 3 tbsps. flour and cook over low heat stirring until dark brown. Add the can of tomatoes, chicken, shrimp, ham. Fill the pot 3/4 full of cold water. Add 1 (not too large) bay leaf and plenty of salt and ground pepper. Cover and simmer for at least 2 hours. (I like it when it has cooked 3 hours). One hour before serving, add oysters, okra, and crab meat. Serve in soup plates with a spoonful of rice on top. Gumbo can be made a day ahead. If made ahead, add the okra when reheated. Leftovers may be frozen.

Serves 6 generously, will do 8.

QUICK FISH BISQUE

Elizabeth Rutenber

"Serve with salad, hot bread and a good dessert for a complete dinner."

- 1 can cream of pea soup
- 1 can beef consomme
- 1 can cream of tomato soup
- 1 can tuna, crab or lobster
(left-over fish combined with either tuna or crab may be substituted)
- half and half cream
- sherry

Heat soups together and thin to desired consistency with half and half cream not to exceed one soup can of cream. Before serving add sherry to taste. Serves 4 generously or 6 smaller portions.



CRAB BISQUE

Bea Sanders

- 1 can cream asparagus soup
- 1 can cream mushroom soup
- 2 soup cans milk
- 1 cup light cream
- 1 can crab (6 1/2 or 7 1/2 oz.), drained and flaked
- 1/3 cup sherry

Blend soups; stir in milk and cream. Heat just to boiling—add crab and heat through. Just before serving, stir in sherry. Float butter on top and sprinkle with snipped parsley.
6 to 8 servings.

MADAM MONNIER'S POTAGE

Peg MacGregor

"A meatless cream soup—keeps well in refrigerator for several days."

- 1 cup water
- 2 potatoes—peeled and quartered
- 2/3 box frozen green beans
- 2 ripe medium tomatoes—quartered
- 1 tbsp. salt
- 1/2 tbsp. pepper
- 1 clove garlic—crushed
- 6 drops Worcestershire sauce
- 4 drops Tabasco
- 1 pinch thyme
- cream or whole milk
- butter

Cook potatoes about 12 minutes, add cut beans and last 10 minutes add the tomatoes. Add salt and pepper. Put all, including vegetable juice, through a food mill. Reheat and add spices. Just before serving thin with cream or whole milk. Put a lump of butter in each soup bowl. Serves 3 or 4.

**AVOCADO-ALMOND POTAGE**

Bea Sanders

- 3/4 cups toasted almonds
- 3 cups chicken broth
- 2 ripe avocados, cut in pieces
- 1/2 clove garlic
- 1/2 cup cream
- 1/8 tsp. seasoned salt
- 1/8 tsp. white pepper

Grind nuts in electric blender. Add one-half of the broth, avocado and garlic; cover and blend until smooth. Add remaining ingredients; cover and blend. Chill, covered, until serving time. On each serving float a dollop of dairy sour cream garnished with green pepper and toasted almond slivers. Makes about 1 1/2 quarts of soup.

CRABMEAT BISQUE

B. Murray

"It is hard to guess what is in this soup; fortunately it is not as rich as it seems. It takes just twenty minutes to make. Keep the rest of meal light and delicate—crusty rolls, fruit salad or fruit for dessert."

- 1 medium-sized can crabmeat
- 1 jigger sherry
- 1 can condensed pea soup
- 1/2 can condensed tomato soup
- 1 cup cream

Clean crabmeat. Pour sherry over it and let stand. Combine pea soup, tomato soup, cream. Bring this mixture to a boil. Add crabmeat and sherry. Heat thoroughly and just before serving add 1 tbsp. sherry per person. If it is still too thick, add milk.

CRABMEAT CHOWDER A LA AVOCADO

Barbara Lindsay

"Perfect for the unexpected luncheon guest."

- 1 can cream of chicken soup
- 1 cup milk (evaporated fine)
- 1 can crabmeat
- 1 small avocado
- 1 tsp. dried minced onion
- 1 tsp. dried parsley

Slowly add milk to soup. Add crabmeat broken apart and avocado diced. Add seasonings. Heat carefully—do **not** boil.

QUICK, ELEGANT SOUP

B. Murray

MIX:

- 1 can tomato soup
- 1 can green pea soup
- 1 can consomme
- 1/2 cup water
- 1 cup light cream

Heat thoroughly, do not boil. Garnish with chopped parsley.
Serves 8.

HEAT:

- 1/2 tsp. curry powder
- 2 tbsp. water
- 2 tsp. sherry



CAPE COD FISH CHOWDER

Margaret W. Brady

- 1 large onion chopped
- 4 tbsp. (1/2 stick) butter or margarine
- 3 large potatoes, pared and sliced or enough for four cups
- 2 tsp. salt
- 1/2 tsp. basil
- 1/4 tsp. pepper
- 2 cups water
- 1 pkg. (1 lb.) frozen cod or haddock fillets, partly thawed and cut into cubes
- 1 can (12 or 16 oz.) whole-kernel corn
- 1 tall can evaporated milk

Saute onion in butter or margarine until soft in a kettle, add potatoes, salt, basil, pepper and water; cover and simmer 15 minutes.

Place fish on top of potatoes, cover again and simmer 15 minutes or until fish flakes and potatoes are tender. Stir in corn and liquid and evaporated milk. Heat to boiling.

Serve sprinkled with chopped parsley and crackers.

Makes 6 servings.

CHERRY BORSCHT

Mrs. Elwin R. Brown

- 1 lb. tart ripe cherries
- 2 cups water
- 4 whole cloves
- 2 tbsp. lemon juice
- 1 tbsp. honey
- 1 qt. canned borscht
- sour cream



Mash and stem cherries. Combine in a saucepan with the water, cloves, lemon juice, and honey. Simmer-boil for 5 minutes.

Add the borscht. Heat only to boiling. Cool and refrigerate.

To serve, float a tablespoon of sour cream on top and garnish with bits of ripe cherries. This looks lovely served in clear glass bowls on glass plates with a side decoration of 2 or 3 cherries-on-stem.

BLACK BEAN SOUP

Mrs. Charles F. Byers

- 2 cups beans
- 3 qts. water
- 1 ham bone (or 1/2 lb. salt pork)
- 1/2 tsp. dry mustard
- 1/2 tsp. soda
- 3 tbsp. molasses
- 1 can tomatoes
- 1 lemon (juice)



Soak the beans overnight, drain them in the morning, and put with them 3 qts. water, 1 ham bone (or 1/2 lb. salt pork). Add 1/2 tsp. dry mustard, 1/2 tsp. soda, 3 tbsp. molasses and 1 can tomatoes. Bring to a rolling boil, turn the flame low and simmer until beans are soft. Rub all but the bone through a strainer and season with juice of one lemon.

Serve the soup with thin slices of lemon, thin slices of hard boiled eggs and 1 tbsp. of sherry in each portion. NOTE: Chain store packages of beans are not 2 full cups; reduce water proportionately but do not change the quantities of seasoning.

CHICKEN BROTH

Mrs. A. Gerd Korman

- about 1/4 chicken (stewing)
- 2 medium sized parsnips
- celery leaves
- 2 small onions
- 4-6 carrots (whole or sliced lengthwise)

Boil and simmer 2-3 hours. (Save some noodles from **Loksken Kugel** to add to broth just before serving).

SHRIMP GUMBO

L. Criminale

- 6 large crabs (fresh, if possible, or 1 lb. canned or frozen crab meat)**
- 1 lb. medium-sized shrimp (fresh or frozen)**
- 2 lbs. okra (fresh or frozen)**
- 4 tbsp. shortening**
- 6 tbsp. flour**
- 1 large onion, chopped fine**
- 1 green pepper, chopped**
- 2 stalks celery, chopped**
- 2 buds garlic, peeled and chopped fine**
- 1 small can tomato paste**
- 3 bay leaves, crumbled**
- 1 tsp. thyme (if file powder is not available)**
- 1/2 tsp. Tabasco sauce**
- 1 medium-sized can peeled tomatoes, cut into small pieces**
- 1 tbsp. Lea and Perrins Sauce**
- 2 tsp. file powder (optional)**
- 2 to 3 qts. water**
- Salt and freshly ground pepper to taste**

If using fresh crabs, scald and clean in a large pot, saving all the fat (the spongy yellow tissue). Remove the claws and cut bodies in half. If using frozen crab meat, cook with the shrimp toward the end. If using fresh shrimp, clean and shell but do not cook. If using frozen shrimp, allow to defrost well in advance and drain.

See note below concerning shrimp shells and heads.

If fresh okra is used, wash and thoroughly dry and then slice in thin discs. If frozen okra is used, defrost and slice in thin discs but do not cook.

In a large pot (preferably iron), make a roux with the shortening and flour, stirring until a light brown. Be certain the flour is thoroughly cooked; stir continuously. Add onions, green pepper, garlic, and celery and saute until soft. Add tomato paste, cooking and stirring until all is blended. Then stir in salt, pepper, bay leaves, thyme and Tabasco sauce. Blend well and add the tomatoes, cooking slowly until mixture is uniform and a dark rich color.

Add the okra and two quarts of water, a little at a time. This water might well be, for under a quart, that obtained from boiling for five minutes the empty

shrimp shells and heads, then strained so that only liquid remains. When the gumbo bubbles again, add the crab claws and bodies and any of the crab fat. Or add the crab meat.

Cook for a while and then add the raw shrimp. Cover pot and allow to simmer gently for 1 1/2 hours. Additional water may be necessary.

Taste for seasoning and add the Lea and Perrins sauce and the file powder just before serving, stirring once or twice. This recipe should be served in a soup plate with a mound of cooked, long-grained rice. It will provide generous servings for 8 to 10.

N.B.: File powder (acute accent on the "e" of file) is a Creole spice consisting of ground thyme and sassafras root. It is usually obtainable in Southern stores, but not readily in Elmira.

ONION SOUP

Marie Gontier

6 medium onions
 2 1/2 pts. water
 8 slices French bread
 1/4 lb. grated cheese
 2 ozs. butter
 salt, pepper

Slice the onions finely and fry in the melted butter in a thick pot until brown, but not burnt.

Pour in the water and simmer till reduced by quarter. Add the salt and pepper, be generous with the latter.

Ladle into separate fire-proof, or earthen-ware, soup bowls, float 2 slices of bread in bowl, cover generously with the grated cheese (Gruyere is best) and brown in a hot oven.

**MOTZAH BALLS—
FOR CHICKEN SOUP**

Sally Spitzer

2 tbsps. chopped onion
 1/2 stick butter
 1 cup motzah meal
 1/2 cup water
 1 tsp. salt
 sprinkle cinnamon
 1 grind pepper
 4 eggs

Fry onions in melted butter. Add to dry ingredients. Fold in eggs—well beaten. Let sit in refrigerator covered for several hours. Wet hands and make into balls and drop into boiling soup. Cook for five minutes or more depending on size of balls.



VEGETABLES

BAKED CAULIFLOWER

B. Murray

1 head of cauliflower
 2 tbsps. butter
 2 tbsps. flour
 1 cup milk
 1/2 tsp. salt
 1/4 tsp. pepper
 2 tbsps. chopped pimento
 1/2 cup green onions,
 chopped
 1/4 cup buttered bread crumbs
 1 tbsps. grated cheese

Cook the whole cauliflower in boiling salt water for about 20 minutes. Drain and place in baking dish. Melt butter in small skillet. Add flour and stir until blended. Gradually add milk, stirring until smooth and thick. Add salt, pepper, pimento and green onions. Blend. Pour over cauliflower. Sprinkle with bread crumbs and grated cheese. Bake in 375° oven for 20 minutes or until slightly browned.

Serves 4 to 6.

GOLDEN BROCCOLI

2 pkgs. frozen broccoli
 2 tsp. salt
 2 tbsps. lemon juice
 pepper to taste
 1 10-ounce can
 cream of chicken soup
 1/2 cup grated cheddar
 cheese

Cook broccoli in salted water as directed on pkg. until tender. Drain. Place broccoli in shallow serving dish. Sprinkle with lemon juice, pepper, and cover with soup. Sprinkle cheese on top and place under broiler for 10 minutes or until cheese is melted and bubbly.

Serves 8.

CELERY RITZ

B. Murray

"Nice for company or family. Easy!"

4 cups cut cooked celery
 1/2 cup milk
 2 cups Ritz cracker crumbs
 1/2 cup pecans
 1 can celery soup
 1/2 cup butter
 Salt and pepper to taste

Cook celery until nearly done. Dilute soup with milk and add to the celery. Season and add nuts. Place in a two quart baking dish and top with buttered crumbs. Bake one hour at 350°. Use a 2 quart baking dish.

Serves 8.

SOUTH LOUISIANA RED BEANS

B. Murray

"Cornbread goes well with red beans."

1 lb. red kidney beans
Ham bone with generous
amount of meat
1 lb. pepperoni, sliced
1 bay leaf
Dash red pepper
Cumin powder to taste
1 large onion, chopped
1 clove garlic, chopped

Wash and pick over beans. Cover in cold water and soak overnight. Cook pepperoni, onions, and garlic until slightly browned. Add beans and water in which they have been soaked, then ham bone and more water to cover, bay leaf, red pepper and cumin powder to taste. Cook slowly for several hours. Serves 8.

NEW ENGLAND BAKED BEANS

Jean Parker

"Brown sugar may be substituted in part for molasses in this recipe. 1/2 tsp. soda, onion may be added also. Serve with brown bread (recipe also given.)"

2 cups dry beans
1/4 lb. salt pork
4 tbsp. molasses
1 or 2 tsp. salt
1/2 tsp. mustard
pepper



Wash beans and soak overnight in 1 qt. cold water. In the morning add 2 more cups water and simmer 45 min. or until beans begin to soften. Score rind and put half of the pork in the bottom of the beans, with only the scored rind exposed. Mix molasses, salt, and mustard with a little hot water. Pour over beans. Cover with hot water. Bake in slow oven 6 or 7 hours adding hot water occasionally. During last hour of baking remove lid and let beans and pork brown on top. Add pepper.

BAVARIAN BEANS

B. Murray

2 T. butter or margarine
1/2 c. chopped onion
2 pkgs. frozen cut green
beans (cooked and
drained)
1 envelope Lipton Beef
flavor Mushroom mix
1 cup water
1/4 c. heavy cream
1/4 t. dill weed

In large skillet, melt butter and cook onion until tender. Stir in green beans, Mushroom Mix, water, cream, and dill; heat through. 6 Servings.



BEET RELISH

Elizabeth Rutenber

"This is a good relish with meats or served on lettuce as a salad. If you use the frozen horseradish which is very hot use teaspoons instead of tbsp."

1 1 lb. can shoe-string
beets

1/2 cup sugar

2 tbsp. vinegar (wine
vinegar is good)

2 tbsp. to 3 tbsp. prepared
horseradish

Drain beets; combine with remaining ingredients. Chill several hours.

GREEN BEANS HORSERADISH

B. Murray

2 No. 303 cans whole
green beans

1 large onion, sliced

Several bits of ham, bacon
or salt meat

1 cup mayonnaise

2 hard cooked eggs,
chopped

1 heaping tbsp. horseradish

1 tsp. Worcestershire sauce

Salt and pepper to taste

Garlic salt to taste

Celery salt to taste

Onion salt to taste

1 1/2 tsp. parsley flakes

1 lemon, juiced

Cook beans with meat and slice onion for 1 hour or more. Blend mayonnaise with remaining ingredients and set aside at room temperature. When beans are ready to serve, drain and spoon mayonnaise mixture over beans.

Serves 8.

**ASPARAGUS CASSEROLE**

Pat Mix

2 cans asparagus pieces

American process cheese

3 or 4 hard boiled
eggs, sliced

Crumbled potato chips

Thin white sauce, about

1 1/2 cups

In a casserole dish arrange in layers asparagus, sliced hard boiled eggs, cheese slices, potato chips. This will make 3 layers in a 3 quart casserole. Pour white sauce over all, just to top of last layer. Bake 1/2 hour at 350°.

Serves 6.

GREEN BEANS DELICIOUS

B. Murray

- 1 9-oz. pkg green beans,
cur or French style
- 1 tbsp. butter
- 1/4 cup fine bread crumbs
- 2 tbsp. butter
- 2 tbsp. flour
- 1 tsp. salt
- 1/4 tsp. white pepper
- 1/4 tsp. seasoned salt
- 1 cup sour cream (thick)
- 1 tsp. prepared mustard
- 1/2 cup finely shredded
Swiss cheese
- 2 tbsp. minced onion

Cook beans until just tender—follow package directions. Heat the 1 tbsp. butter in small skillet and add bread crumbs. Stir until lightly browned. Set aside. Heat the butter and add flour, salt, pepper and seasoned salt, or monosodium glutamate. Heat until mixture bubbles. Remove from heat and add sour cream and mustard gradually, blending well. Heat through, stirring constantly, but **do not boil**. Add beans, cheese and onion to sauce. Toss gently until mixed. Top with crumbs. Bake 350° in oven for 10 minutes. Serves 4.

STUFFED MUSHROOMS (FUNGHI IMBOTTITI)

Mary Casciato

- 1 lb. large mushrooms
- 3 tbsp. grated Parmesan
cheese
- 1 clove garlic, chopped
- 1 small onion, chopped
- 1 cup Italian bread crumbs
- 1 tbsp. parsley, chopped
- 2 tbsp. melted butter
- 6 tbsp. olive oil
- salt and pepper to taste

Clean and remove stems from mushrooms. Mix thoroughly bread crumbs, cheese, parsley, butter, garlic, onion, salt and pepper. Fill mushroom caps. Pour 2 tbsp. oil in bottom of baking pan. Place mushrooms in pan stuffed side up. Pour balance of oil over all mushrooms. Bake 20 min. in medium oven. When mushrooms are tender and tops are brown remove from oven. Serves 4 to 6.

✓ WHISKEY CARROTS

Elizabeth Rutenber

"2 cautions: Carrots must be well cooked and very tender for best flavor. Whiskey is never cooked — it is warmed as it rinses the glazing pan. I prefer sliced carrots to small whole ones for this recipe."

- Carrots for 4 people
- 2 tbsp. carrot water
- 2 tbsp. butter or margarine
- 3 tbsp. brown sugar
- salt, pepper
- 6 tbsp. bourbon whiskey

Make a syrup from carrot water, butter, brown sugar. Glaze the cooked carrots in this mixture and season with salt and pepper. Put in serving dish. Rinse the glazing pan with whiskey; pour on carrots and serve.

CORN CASSEROLE

Joyce Smythe Murray

"Good to serve with barbecue."

2 tbsp. butter
 1 medium onion, chopped
 1/4 bell pepper, chopped
 2 green onions, chopped
 if desired
 1 rib celery, chopped
 1 can whole kernel or
 creamed corn
 Salt and pepper to taste
 1 can hot tamales
 Chili powder

Saute seasonings in butter. Add corn and cook slowly a few minutes, stirring frequently. Add salt and pepper to taste. Arrange mixture in a 1 1/2 qt. casserole, alternating layers of corn and sliced hot tamales. Sprinkle each layer with chili powder. Bake in 350° oven until brown. Serves 4

CHUCK-WAGON BEANS

Rose Gilmore

"Going to a picnic! Young and old will enjoy this."

1 1/2 lbs. dried pinto
 beans
 2 cans (1 lb. each)
 tomato puree
 1 c. water
 1/4 lb. bacon, cooked
 and crumbled
 4 t. chili powder
 1 c. minced onion
 (1 large)
 3 T. butter, margarine
 or bacon fat

Wash beans thoroughly. Place in large kettle; cover with water; soak overnight. Drain beans; cover with fresh water. Cook over medium heat 2 hours or until tender. Drain thoroughly. Combine beans, puree, water, bacon, and chili powder. Saute onion in butter, margarine, or bacon fat 5 min. Add to beans. Simmer 30 min. 10 to 12 servings.

CELERY AND MUSHROOMS

B. Murray

3 cups celery, cut stalk
 crosswise in 1/4 inch
 thick crescent pieces
 1 cup boiling water
 1 cube chicken bouillon
 1 4-ounce can sliced
 mushrooms, stems
 and pieces
 1 tsp. soy sauce
 1/2 can almonds, toasted
 and slivered
 Black pepper to taste

Cook celery until tender in water in which bouillon cube has been dissolved. Drain. Saute mushrooms in butter for 3 to 5 minutes. Season with pepper and soy sauce. Add to cooked celery. Pour into serving dish and top with slivered almonds. Serves 4-6.



GREEN BEAN CASSEROLE

B. Murray

- 1 8-oz. can mushrooms
- 1 medium onion, chopped
- 1 stick butter
- 1/4 cup flour
- 2 cups warm milk
- 1 cup light cream
- 3/4 lb. sharp cheddar cheese
- 1/8 tsp. Tabasco
- 2 tsp. soy sauce
- 1 tsp. salt
- 1 tsp. monosodium glutamate
- 5 pkgs. frozen green beans
- 1 5-oz. can water chestnuts, sliced and drained
- 3/4 cup almonds, sliced

Saute mushrooms and onions in butter. Add flour, milk, cream, cheese, Tabasco, soy sauce, salt, monosodium glutamate. Simmer until cheese melts. Cook green beans. Mix with sauce. Add water chestnuts. Pour into 2 casseroles and top with almonds. Bake at 375° for 20 minutes.

Serves 12-15.



BAKED ACORN SQUASH

Mary Casciato

"I think this is a beautiful vegetable to serve. It is one of my favorites although I usually serve it more simply for us. This recipe is nice for company and looks very attractive when served. It is a New England recipe."

- 2 medium-size acorn squash
- 3 tbsp. butter
- 2 tbsp. cream
- 2 tbsp. brown sugar
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/8 tsp. ginger
- nuts



Wash squash, cut into halves and remove seeds and fibers. Place squash, cut side down in 13 x 9 1/2 x 2 baking dish. Pour boiling water to 1/2 inch depth into baking dish. Bake squash at 400° for 30 min.; turn over and bake 25 min. longer. Pierce with fork to check tenderness. Remove from oven and cool slightly. Scoop out squash with spoon without breaking shells. Place in bowl and mash. Blend in butter and cream. Add brown sugar, salt, pepper and ginger. Put mixture back in shells, lightly.

Garnish with nuts. Return to oven and bake 8 min. or until squash is lightly browned.

Serves 4.

Cooking time approx. 1 hr.

ASPARAGUS AMANDINE

B. Murray

- 2 No. 303 cans green asparagus spears, drained
- 1 can cream of mushroom soup
- 1/2 cup water drained from asparagus
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 cup American grated cheese
- 1 cup bread crumbs
- 4 tbsp. butter
- 1/2 cup blanched almonds

Lay asparagus in oblong casserole, pour the mushroom soup, mixed with water, salt and pepper over it. Sprinkle with grated cheese. Melt butter, add bread crumbs and sprinkle over grated cheese. Dot with whole almonds. Bake 45 minutes in 300° oven.

Serves 8

**CELERY AND BRUSSELS SPROUTS**

B. Murray

- 2 cups sliced celery
- 2 cups Brussels sprouts
- 1 No. 303 can cream of celery soup
- 1/2 pkg. smoked processed cheese
- 1/4 cup sherry

Cook vegetables separately in boiling salted water only until tender. Drain carefully. Save 3/4 cup water from celery. To water from celery add cream of celery soup. Stir until smooth. Add cheese broken into small pieces and heat to the boiling point. Do not boil. Add sherry and drained vegetables. Season with additional salt, black pepper and 2 tablespoons of butter if desired.

Serves 4-6.

**FLAMING MUSHROOMS**

Bea Sanders

- 1 lb. (3 cups) fresh mushrooms
- 1 clove garlic, crushed
- 1/4 cup heavy cream
- 1/4 cup sherry
- 1/4 cup butter or margarine, melted
- 1/4 cup cognac

Stuff mushroom caps with chopped stems mixed with crushed garlic. Place in casserole and cover with cream, sherry and butter. Bake uncovered until tender—about 25 to 30 minutes. Remove and stir. Slightly warm cognac in tiny cup or ramekin. Set ablaze and pour over mushrooms, serve immediately.

4 servings.

ASPARAGUS VENETIAN

B. Murray

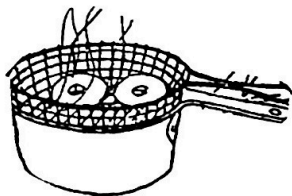
- 2 lbs. fresh or 2 pkgs.
(10 oz. ea.) frozen
asparagus, cooked
and drained
- 1/3 cup Onion Butter*,
melted
- 1 cup diced mozzarella cheese
- 2 tbsp. grated Parmesan cheese

*ONION BUTTER:

Thoroughly blend 1 envelope onion soup mix with 1/2 lb. butter or margarine. Makes 1 1/4 cups.

Preheat oven at 450°. In 8-inch baking dish, arrange asparagus. Drizzle with Onion butter;* then sprinkle with cheeses. Bake 10 minutes or until cheese is melted.

Serves 6.



BROCCOLI CASSEROLE

B. Murray

- 2 large onions, chopped
- 1 stick butter
- 6 pkgs. chopped broccoli
- 4 cups cream of mushroom
soup
- 3 pkgs. garlic cheese
- 2 tsp. monosodium glutamate
- 1 large can mushrooms
- 1 cup chopped blanched
almonds
- 1 cup bread crumbs

Saute onions in butter. Add broccoli and cook until tender. Add mushroom soup, cheese, monosodium glutamate, mushrooms, and 3/4 cup almonds. Pour in largest casserole available or in 2 casseroles. Sprinkle rest of almonds and bread crumbs on top. Bake in 300° oven until bubbly.

Serves 18.

ADMIRAL CAULIFLOWER

Alf Hanson

- 1 large head cauliflower
- 1/2 cup peeled shrimps
- 1/2 cup mayonnaise
- 3 drops green coloring
- 2 hard-boiled eggs
- 2 tomatoes
- Parsley

Clean cauliflower and cook in water with very little salt for about 20 minutes. Strain and cool. Place on a round platter, cover with mayonnaise colored light green. Sprinkle with shrimps. Decorate with sliced eggs and tomatoes. Place a large sprig of parsley on top of Admiral's hat.

Serves 4.

DAL — INDIAN LINTEL DISH

B. Murray

"This dish can be kept several days in the refrigerator and reheated, adding a little water each time. Serve as a side dish with curried foods."

1 lb. dried split peas
 5 cups water
 2 tsp. salt
 1/2 to 1 tsp. curry powder
 1 cup canned Italian
 peeled tomatoes or
 4 medium fresh tomatoes,
 peeled and chopped
 2 medium onions chopped
 2 tbsp. mustard seed
 1/4 cup vegetable oil
 1 clove garlic, minced

Combine peas, water, salt, curry powder, tomatoes and onions. Bring to a boil and simmer, covered, about 45 min. or until peas are tender and the consistency is that of thick soup. Add the remaining ingredients and simmer 10 min. longer.

Serves 6 to 8.

**CHINESE SNOW PEAS
AND GRAPEFRUIT**

Joyce Smythe Murray

1 large grapefruit
 1 (5 oz. can) water
 chestnuts
 1 cup onions (sliced)
 1 clove garlic (crushed)
 2 tbsp. salad oil
 1 (7 oz. pkg) frozen
 snow peas
 1/2 cup radishes (sliced)
 1 tbsp. soy sauce
 1/4 tsp. salt

Peel and section grapefruit. Set aside. Thinly slice water chestnuts. Saute onions and garlic in salad oil until onion is golden. Add snow peas and water chestnuts. Cook, stirring constantly, 2 to 3 minutes. Stir in soy sauce and salt. Cook 2 or 3 minutes longer or until peas are tender.

Add the grapefruit sections. Cover pan; cook 2 minutes until grapefruit is heated through. Turn into a serving bowl. Top with radishes. Serve as a vegetable or hot salad.

Serves 4 to 6.

MUSHROOMS AND SOUR CREAM

B. Murray

1 lb. fresh mushrooms
 1 small onion, sliced
 1/4 cup margarine
 1 cup sour cream
 1 tbsp. sherry
 1 tsp. salt
 Pepper to taste

Wash and halve mushrooms if large. Saute onion in melted margarine until limp. Add mushrooms, cover and cook slowly 5 minutes. Add cream, sherry, and seasonings. Simmer until thoroughly heated.

Serves 8.

CAULIFLOWER WITH SHRIMP (BLOMKAL I REKESAUS) Norway

Alf Hanson

- 1 large cauliflower
- 2 cups milk
- 1/2 medium onion, minced
- 2 sprigs of fresh dill
- 1/4 cup butter or margarine
- 1/4 cup all purpose flour
- 1 tsp. salt
- 1/4 tsp. white pepper
- 2 cups cooked and shelled shrimp (chopped)
- 3/4 cup heavy cream



Trim cauliflower, wash thoroughly, and cook whole in boiling salted water. Meanwhile make sauce. Combine milk, onion and dill. Bring to a boil. Strain milk and keep hot. Melt butter and stir in flour. Cook mixture over a low heat for 3 minutes. Do not brown. Stir hot milk gradually into mixture and cook over a low heat, stirring constantly, until smooth and thickened. Cook for two minutes longer. Season with salt and pepper. Add chopped shrimps and cook over a very low heat until heated through. Fold whipped cream into sauce. Place hot cauliflower on serving dish and pour sauce over it. Decorate with whole shrimps and minced dill. Serves 4-6.

STRING BEANS WITH TOMATOES

B. Murray

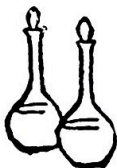
- 1 green pepper, finely chopped
- 1 medium onion, finely chopped
- 4 strips of bacon, cut in pieces
- 2 cups drained tomatoes
- 2 cups drained string beans
- 1 tsp. Worcestershire sauce
- 1/4 cup mayonnaise
- 1/2 tsp. salt
- Dash of pepper
- Dash of cayenne
- 1 small can sliced mushrooms
- 1/2 cup buttered bread crumbs

Cook peppers, onion and bacon together for 5 to 8 minutes. Drain excess fat from bacon. Add drained tomatoes, chop and mix well. Simmer 5 minutes. Add beans, mayonnaise and seasonings. Blend thoroughly but do not cook. Add mushrooms. Place in greased casserole. Cover with bread crumbs, dot with butter, bake uncovered in 350° oven for 20 minutes. Serves 6.

ASPARAGUS IN CHEESE SAUCE

B. Murray

2 cups cream sauce
 1 lb. cheddar cheese
 large can white asparagus
 buttered bread crumbs
 cayenne



Make cream sauce. Stir in cheese and mix until cheese is melted. Drain liquid from asparagus. Cut spears in two, add to cheese sauce. Place in buttered casserole; top with buttered bread crumbs and sprinkle lightly with cayenne. Bake in 350° oven until crumbs have thoroughly browned.

BAKED BROCCOLI AND ONIONS

Ruth Campbell

2 pkgs. broccoli
 1 can small onions
 1/4 cup butter
 1/3 cup flour
 1 cup milk
 1 cup chicken stock
 1/2 cup white wine
 salt and pepper
 1/3 cup almonds, cut
 1/2 cup sharp cheese, grated

Cook broccoli and drain. Put in baking dish. Drain onions and put on top. Melt butter and stir in flour until smooth. Add milk and stock. Cook until sauce bubbles. Add wine, salt and pepper. Pour over vegetables and sprinkle top with almonds and cheese. Bake 30 minutes.

TARTE a L'OIGNON

Ruth Campbell

9-10 slices bacon, cut in
 1 in. pieces
 5 medium onions, thinly
 sliced (about 3 cups)
 1 tbsp. flour
 1 tsp. salt
 1/4 tsp. pepper
 1 cup light cream
 4 eggs, slightly beaten
 1 9 in. pastry shell,
 unbaked
 dash of nutmeg

Cook bacon until crisp, drain on paper towel. Pour fat from skillet, reserving 1/4 cup. Cook onions in reserved fat until tender, but not brown, stirring occasionally. Stir in flour, salt and pepper. Add cream, cook stirring constantly until mixture thickens. Remove from heat; Add a small amount of hot mixture to the eggs, gradually incorporating it all. Put bacon in bottom of pie shell, pour in hot mixture. Sprinkle with nutmeg. Bake in hot oven 400° about 20 minutes or until knife comes out clean. Let stand 5 minutes before serving. Delicious for lunch, with a green salad.

SKILLET BEANS

Joan Lester

1 lb. sliced fresh or canned mushrooms
 1/2 green pepper, cut into thin strips
 1 onion, sliced thin
 3 tbsp. butter
 1 clove garlic (optional)
 3/4 tsp. chili powder
 1 tsp. Worcestershire sauce
 1/8 tsp. pepper
 1 tsp. salt
 Dash cayenne
 2 cans baked beans
 Add: if desired
 8 tbsp. catsup
 4 tbsp. molasses
 4 tbsp. brown sugar

Saute mushrooms, green pepper, onion and butter. Season with garlic, chili powder, Worcestershire sauce, pepper and salt and cayenne.

If desired, add catsup, molasses and brown sugar. Stir into sauted mixture. Add the baked beans and simmer for 30 minutes. This may also be baked in a pot for several hours.



SQUASH SUPREME

Joan Lester

"This calls for more stuffing than some might like."

4 cups yellow squash, diced
 1 1/2 cups water
 3/4 tsp. salt
 2 tbsp. grated onion
 1/2 cup grated carrots
 3 tbsp. butter
 1 can (10 1/2 oz) cream of chicken soup
 1 cup sour cream
 dash of pepper
 2 cups herb seasoned stuffing

Cook squash in salted water until tender (about 10 minutes), drain, and mash. Add onions, carrots, soup and sour cream. Salt and pepper to taste. Butter 2-quart shallow casserole. Cover with squash mixture. Top with remaining stuffing. Dot with butter. Bake for 30 minutes.

ESCALLOPED CORN WITH CHEESE

B. Murray

1/2 cup cracker crumbs
 1/2 tsp. salt
 1/4 tsp. pepper
 1 beaten egg
 1/2 lb. sharp cheese, melted in:
 2/3 cup milk
 1 can creamed corn

Combine ingredients and pour into oiled casserole and dot with butter. Bake 35 minutes at 400. Serves 4.

NEW ENGLAND BAKED BEANS

Mrs. Stanley Cornish, Jr.

1 qt. pea or kidney beans
 1/4 lb. salt pork
 2 tsp. salt
 1 1/2 tsp. brown sugar
 1/4 cup molasses
 1/2 tsp. dry mustard
 1 large onion (optional)
 1/4 cup ketchup (optional)
 Boiling water



Wash and pick over beans. Soak overnight in cold water. In the morning, drain, cover with fresh water and simmer until skins break (about 1 hour); add onion, if desired; turn into beanpot. Score pork and press into beans, leaving 1/4 inch above the beans. Add salt, sugar, molasses, and mustard. Add ketchup, if desired. Add boiling water to cover.

Cover and bake in slow oven (250°) about 8 hours, adding water as necessary to keep beans covered. Uncover during last half hour to brown. Serves 8.

EGGPLANT IN SOUR CREAM

Sue Beehler Johnston

"An intriguing Pakistani side dish which is perfect with any curry, or other meal."

1 small eggplant
 1 cup sour cream
 6 tbsp. butter
 1/4 tsp. chili powder
 1/4 tsp. garlic salt

Cut eggplant into 1/2 inch cubes and saute in melted butter until soft and golden brown. Take off heat. Add chili and garlic salt to taste to the sour cream and pour over eggplant. Mix well and chill before serving.

POTATOES**LEFSE (Norwegian)**

Marilyn Lowe

4 cups mashed potatoes
 1/2 cup butter
 1/4 cup heavy cream
 1 tsp. salt
 2 cups flour

Boil potatoes with jackets, peel, mash with cream. Add butter, cream, salt and flour. Knead well. Divide into 12 balls—roll thin. Bake on top of ungreased grill at 475° until slightly brown. Turn with flat stick (a whittled down one end of a yard stick works well). Serve buttered and rolled. Delicious with honey.

POTATO-PIMENTO SCALLOP

Nita Ward

3 cups thinly sliced potatoes
 3 tbsp. finely chopped onion
 1/4 cup chopped pimento
 1 10 1/2-11 oz. can cream
 of celery soup
 1 tsp. salt
 1/8 tsp. pepper
 1 or 2 tbsp. melted butter
 or oleo
 1/4 cup grated American cheese

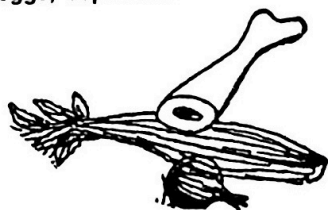
Alternate layers of potatoes, onion, pimento, and celery soup in greased 1 qt. casserole. Season each layer. Top with melted butter and sprinkle with cheese. Bake in moderate oven (350°) until potatoes are tender—about 40 minutes.

CHIVE POTATO SOUFFLE

B. Murray

"Last minute worthwhileness!"

3/4 c. shredded sharp
 Cheddar cheese
 2 c. hot mashed potatoes
 1/2 c. sour cream
 1 1/2 t. salt
 3 T. chopped chives
 3 eggs, separated



Preheat oven to 350°. Combine the shredded cheese with the mashed potatoes, sour cream and seasonings. Beat the egg whites until stiff, but still moist; set aside. Beat the egg yolks until smooth and add them to the potato mixture. Whip until light. Fold in the beaten egg whites and pour into a buttered one-and-one-half quart casserole. Bake 45 min. and serve immediately. Garnish with additional chopped chives, if desired.
 Serves 4 to 6.

CREAMY POTATO BAKE

B. Murray

6 servings instant mashed
 potatoes, omitting
 butter
 1 4 oz. carton whipped
 cream cheese
 1 well beaten egg
 2 tbsp. finely cut onion
 1 tbsp. finely snipped
 parsley
 butter
 paprika

Prepare instant potatoes, omitting butter. Add cream cheese, beat well. Stir in egg, onion, parsley and blend thoroughly. Pour into well-oiled 1 qt. baking dish or souffle dish. Dot lightly with butter and sprinkle with paprika (it always does so much for a casserole dish). Bake in 400° oven 30 minutes.
 Serves 6.

HAWAIIAN SWEET POTATO BALLS

Ginny Stanton

"A unique treat for Easter dinner."

- 4 large sweet potatoes
or yams (cooked and
mashed)
- 3 tbsp. butter
- 1 tsp. salt
- 1 1/2 cups corn flake
crumbs
- pinch of nutmeg
- pinch of cinnamon
- 3 tbsp. brown sugar
- 3 tbsp. pineapple juice
- 1/8 tsp. pepper
- 8 pineapple slices
- 8 Maraschino cherries

Combine sweet potatoes, butter, seasoning, brown sugar and pineapple juice. Drip 1/2 cup sweet potato mixture onto waxed paper containing crumbs and roll into ball. Place ball on pineapple slice in buttered pan. Top with cherry.

Heat at 350 degrees for 20 minutes. Makes 8 servings.

BAKED SWEET POTATOES AND APPLES

Carol Podesta

- 2 large, unpared sweet
potatoes or yams
- 2 large red apples
- 6 T. melted butter
- 1 t. salt
- 1/2 c. maple syrup



Boil potatoes—cool and peel. Cut into 1/2 inch slices. Heat oven to 375°. Core apples. Cut in 1/2 inch slices, saute in 2 T. butter over low heat until nearly soft and yellow. Arrange alternate slices of potatoes and apples in a greased baking dish. Combine 1/4 c. butter, salt and syrup. Pour half over mixture. Bake uncovered at 375° for 1/2 hr., add rest of syrup and bake to light brown — 20 min.

Serves 4 to 5.

BREWER STUFFED SWEET POTATOES

Nita Ward

- 8 baked sweet potatoes
- 1/2 cup grated cheese
- 1/2 cup deviled ham
- 8 strips bacon
- 4 tbsp. butter
- milk
- salt and pepper

Cut potatoes in half lengthwise; scoop out contents. Mash; add cheese, ham, butter. Add milk to moisten. Season to taste. Whip until light and fluffy. Pile lightly into potato shells. Lay bacon across each stuffed shell. Bake in 375° oven until lightly browned.

POTATOES CHANTILLY

Betty Rickard

4 medium Idaho potatoes
3 tbsp. butter
1/2 cup heavy cream
salt, pepper
chopped parsley
1/2 cup grated sharp
cheese

Peel and cut potatoes into thin strips as for French fries. Place in center of a large sheet of aluminum foil nested into a shallow pan. Pour cream over, dot with butter, sprinkle with seasonings, parsley and cheese. Fold foil over making tight package. Bake at 425 degrees for 40 min.
Serve from alum. wrap.

POTATOES WITH PARSLEY, CHIVE, MINT OR PAPRIKA BUTTER

B. Murray

"If kept warm and covered you can do them ahead. New or old potatoes that are still white when cooked can be served in this way."

6 potatoes
3 tbsp. butter
1 tbsp. herbs OR
1/4 tsp. paprika

Drop boiled, peeled potatoes into a saucepan containing melted butter and minced herbs or paprika. Turn potatoes so they may be evenly coated with the seasoned butter.

AU GRATIN POTATOES

Dottie Splain

2 cups milk
4 cups potatoes, pared
and diced
1 tsp. salt
2 tbsps. butter
2 tbsps. flour
1 cup sharp grated
cheese
1/8 tsp. pepper

Into a 2 quart saucepan put milk, potatoes, salt, pepper and butter. Bring to a boil, reduce heat and simmer until almost tender (7 to 10 minutes). Remove from heat, add cheese, stir carefully until just melted, sprinkle flour over surface, stir lightly and pour into a greased 2 quart casserole. Bake at 400° for 20 minutes or until brown. Serves 6.

POTATO PANCAKES

Ginny Stanton

"Serve as a side-dish or a meal in itself."

1 1/4 cups grated raw
potato
1/2 tsp. salt
1 egg
4 tbsp. flour
1 tsp. baking powder
1/8 tsp. pepper

Mix the ingredients together and fry in a little hot fat until brown, as you would do with regular pancakes.

Hint: Be sure not to let the grated potatoes stand uncovered for any length of time or they will turn dark. Serve with granulated sugar or maple syrup.

RICE AND PASTA

RICE MUSHROOM MEDLEY

Peggy Neal

- 1 6 oz. pkg. long grain
and wild rice mix
- 1 can condensed beef
broth (1 1/4 c.)
- 1 1/4 c. water
- 1 small onion, chopped
(1/2 c.)
- 1/2 c. chopped celery
- 4 tbs. butter or margarine
- 1 3 oz. can broiled sliced
mushrooms, drained
(about 1/2 c.)

Prepare rice mix according to package directions, substituting beef broth and 1 1/4 c. water for the liquid called for on the package. Meanwhile, cook onion and celery in butter or margarine until tender but not brown.

Five minutes before the end of the cooking time for the rice, stir in the onion mixture and mushrooms. Continue cooking until all liquid is absorbed.

6-8 servings.

SPANISH RICE

Donna Rochin

- 1 1/2 c. rice, long
cooking
- 1 sml. onion, chopped
- 1 clove garlic, chopped
- 1/2 green pepper, chopped
- 1/2 t. oregano
- salt to taste
- 1 can whole tomatoes,
crushed (1 lb. size)
- 3 c. liquid
- 2 T. oil

Heat oil and brown onion, garlic, pepper and oregano. Add rice and fry about 3 min. Add tomatoes with enough water to make 3 cups. Cover and cook over low heat about 20 min. Do not open or stir while cooking.

BROWNEED RICE

B. Murray

- 1 medium size onion,
chopped
- 1 stick oleo or butter
- 1 cup rice, uncooked
- 1 can consomme
- 1 can mushrooms
- 1 cup water

Saute onion in butter in heavy skillet. Remove onions, add rice to remaining butter. Very slowly let uncooked rice brown, moving the rice constantly. Mix with onions and other ingredients. Bake in 9" x 13" uncovered casserole in 350° oven, stirring occasionally while it cooks.

Serves 4.

CURRIED RICE

Emily Martinez

- 3 cups hot chicken broth
- 1 1/4 cups Uncle Ben's
converted rice
- 1 medium onion, chopped fine
- 1 1/2 tsp. curry powder
- 2 tbsp. butter or oleo
- 1 tsp. salt



Cook onions in butter until they turn yellow. Add curry powder and rice, cook on **low** heat for about 5 minutes. Add chicken broth. Cover and cook till rice absorbs liquid. Add 1 tbsp. chopped fresh parsley, mix very gently. This can be made ahead and put in casserole to heat at serving time. Very good for brunches served with ham. Mango Chutney must be served with this rice. Also chopped crystallized ginger.

ANNA ASELTINE'S RICE DISH

Harriet Silver Cooper

- 2 cups boiled rice
- 1 cup cheese, cut up
- 1 large onion
- Tomatoes—canned or fresh
- Salt and pepper to taste

Combine rice, cheese and onion. Wet up with tomatoes, salt and pepper. Bake slowly about 1 1/2 hours.

PILAF

Pat Mix

- 1 1/2 cup rice
- 4 tbsp. butter or margarine
- 1 1/2 tsp. curry
- 1 tsp. salt
- 3/4 cup raisins
- 3 cup canned chicken broth
(or chicken bouillon cubes
and boiling water)

Brown rice in butter until golden. Mix in curry, salt, raisins. Stir well. Cover, bake at 325° about 1 1/4 hour. Serves 6. This may also be cooked on top of the stove; medium heat for about 1 hour. May be frozen and reheated. You may need to add a little more liquid.

SPANISH RICE

Mrs. Francis X. Brady

- 2 cups stewed tomatoes
- 1 cup boiling water
- 6 tbsp. raw rice
(not minute)
- 3/4 cup grated sharp cheese
- 3 tbsp. chopped onion
- 1/4 cup chopped green pepper

Mix ingredients and bake in a greased casserole for one hour at 350°. Stir often enough to keep rice from settling. Makes 4 servings.

NOODLE DISH—GOOD WITH VEAL

Dea Wisbey

1 lb. noodles
 2 cans consomme
 1 pt. cottage cheese
 with chives
 1 cup sour cream
 1 tsp. Worcestershire sauce
 dash of Tabasco
 1/2 stick margarine, melted
 1 tbsps. caraway seeds

Cook noodles in water and drain. Combine with remaining ingredients. Bake at 350° for 20-30 minutes.

MRS. GINSBERG'S NOODLE PUDDING

Peg MacGregor

"Can be served immediately or reheated later. Also good cold cut in small squares as a cocktail appetizer."

8 oz. pkg. medium noodles
 1/4 lb. cream cheese—diced
 1/2 lb. cottage cheese
 1 tsp. salt
 5 tsps. sugar
 4 tbsps. sour cream
 1 1/2 cups milk
 3 eggs—well beaten
 1/2 stick butter or margarine
 2 tbsps. bread crumbs

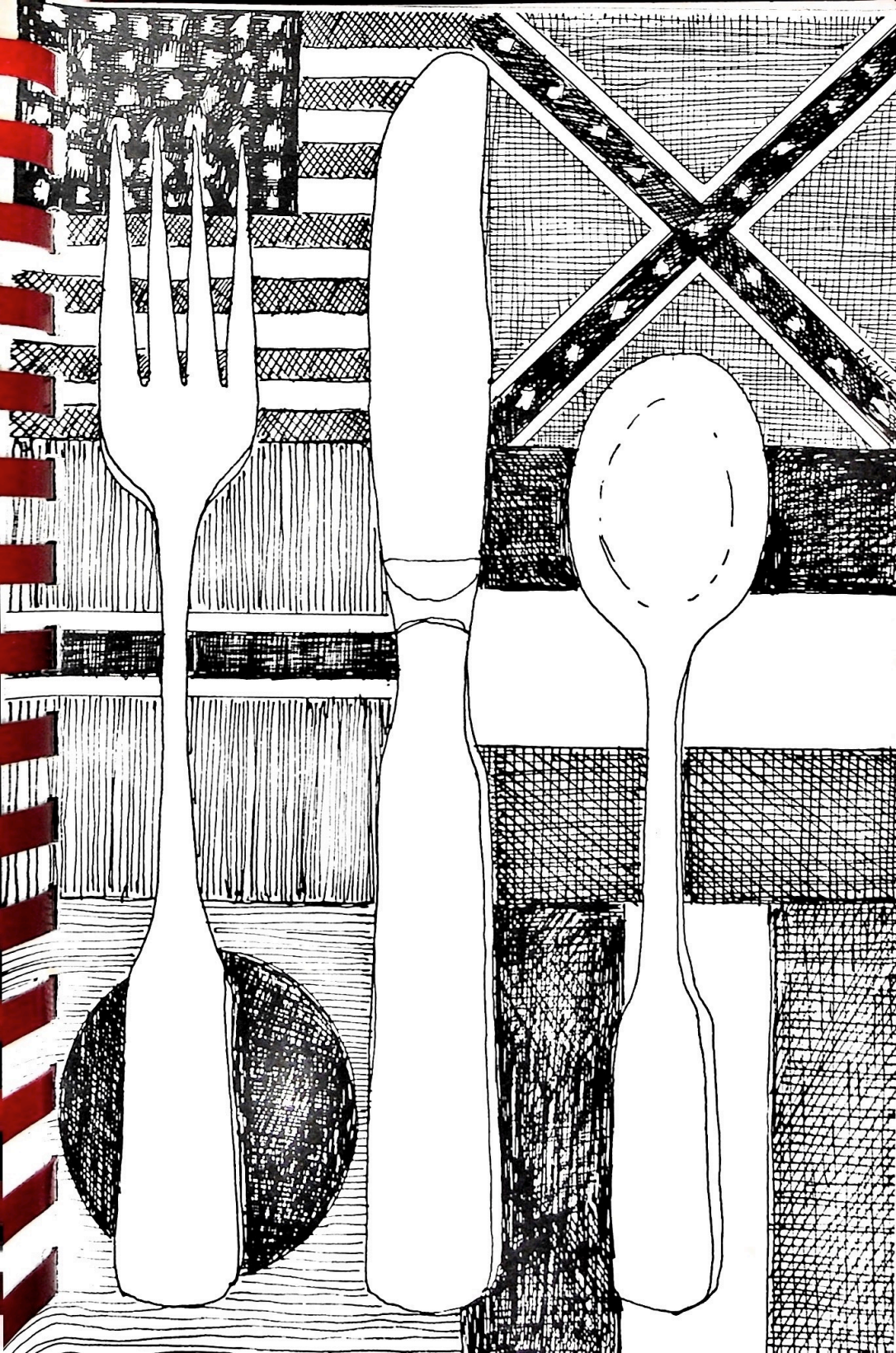
Cook noodles according to directions, drain, rinse briefly. Beat eggs and add remaining ingredients, reserving small amount of butter and bread crumbs for topping. Arrange noodles in oiled 2 qt. casserole, pour liquid mixture over, add topping and bake in 350° oven about one hour or until lightly brown on top.

SOUR CREAM NOODLES

B. Murray

1 8-ounce pkg. noodles
 1/2 pt. commercial
 sour cream
 3/4 cup grated Parmesan
 cheese

Cook noodles according to directions on package. Drain, rinse with cold water. Mix noodles and sour cream. Add 1/2 cup cheese. Put into casserole. Sprinkle top lightly with 1/4 more Parmesan cheese. Bake about an hour at 225°.



INTERNATIONAL MENUS

FINLAND

MAKSA LAATIKKO

Joyce Locke

"This Finnish Recipe was given to me by Mrs. Patricia Huttunen, Ithaca, N.Y."

- 1 cup rice
- 2 cups water
- 2 cups milk
- 1/4 cup raisins
- 1 tbsp. minced onion
- 3 tbsps. butter
- 3/4 lb. ground liver
- 1 lg. egg, beaten
- 1 tbsp. sugar
- 2 tsp. salt
- 1/8 tsp. pepper

Make a porridge of well washed rice, water and milk. Cook for about 1 hour. When nearly done add raisins and put aside to cool.

Brown onions in butter and combine with remaining ingredients. Combine two mixtures thoroughly. Pour into buttered baking dish and bake in 325° oven for one hour. The liver may be par-boiled to make grinding easier.

LANTITULAATIKKO

Joyce Locke

"This Finnish Recipe was given to me by Mrs. Patricia Huttunen, Ithaca, N.Y."

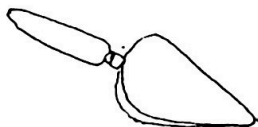
- 2 cups boiled yellow
turnips, mashed
- 3 tbsps. butter
- 1 tsp. salt
- 2 eggs, beaten
- 1 tbsp. sugar
- dash pepper
- 1 cup soft bread
crumbs

Combine ingredients, reserving 1/4 cup bread crumbs for the top. Put in buttered casserole and bake at 350°. Dot with butter before browning.

FINNISH COFFEE RING

Joyce Locke

- 1 cup milk, heated
- 1/2 cup butter or oleo
- 3/4 cup sugar
- 1 tsp. salt
- 2 cakes yeast
- 1/4 cup lukewarm water
- 2 eggs beaten
- 1 tsp. ground cardamon
- 5-6 cups flour



ICING:

- 1 cup sifted conf. sugar
- 1 tbsp. warm water or milk
- 1/2 tsp. vanilla or
lemon juice

Pour hot milk over butter, sugar and salt. Combine yeast, water and a pinch of sugar, and let stand until soft. Add yeast and eggs. Stir in 2-3 cups flour and cardamon. Beat 2-3 mins. with electric beaters. Stir in 2-3 cups flour, and turn onto floured board. Cover and let rest 5 min.

Knead, place in lightly greased bowl, cover with damp cloth, let rise for 2 hours or doubled in size. Divide in 6 pieces and form long rolls. Braid 3 rolls and arrange in a circle in a greased round cake pan. Repeat for second ring. Let rise 2 hours or until double. Bake 375° 10 min., 350° 20 min.

Combine and drizzle over rings while slightly warm. Garnish with chopped walnuts.

FRANCE

SOUPE A L'OIGNOR

Pat Dunbar

- 1/3 cup butter
- 5 onions, thinly sliced
- 2 tbsp. flour
- 7 cups stock or 3 cans
beef consomme plus
2 cans water
- 1/2 tsp. pepper
- 6 slices white toast
(French, if possible)
- 6 thin slices Gruyere or
Swiss cheese
- 4 tbsp. grated Gruyere
or Swiss cheese

Melt butter in heavy saucepan. Add onions and saute over very low heat until brown; stirring frequently. Add flour and mix until smooth. Add stock gradually, stirring constantly. Add pepper. Cover and cook over low heat 30 minutes. Place slice of toast in each soup plate or individual tureen. Place a slice of cheese on bread and pour soup over it. Place under broiler 1 minute to melt cheese, if desired. Sprinkle with grated cheese and serve.

PAUPIETTES DE VEAU

Marci Whalen

Thin slices of veal (less
expensive cuts can
be used)

2 tbsp. fresh sausage for each
slice of veal

onion salt, to taste

parsley, to taste

pepper, to taste

1 tbsp. flour

1 cup white wine

1 cup water

thyme

1 carrot cut in little cubes

pepper and salt to taste

Mix sausage with onion salt, parsley and pepper. Put some of the mixture on each slice of veal. Roll and tie with thread to hold it together.

Melt and heat enough butter to brown one onion and the "paupiettes". Add one tbsp. flour, white wine, water, thyme (to taste—about 1/4 tsp.) carrot, pepper, salt.

Simmer 1 1/2 hours.

When cooked, remove thread from "paupiettes".

POMMES de TERRE ANNA

6 medium potatoes, peeled
and thinly sliced

1 1/2 tsp. salt

1/4 tsp. pepper

6 tbsp. butter



Grease a shallow casserole, with a tight fitting lid. Salt and pepper potatoes. Layer a third of the potatoes around the bottom of the dish and dot with 2 tbsp. butter. Repeat this process twice more. Bake, covered, in a 425° oven for 30 minutes. Remove cover and bake 5 minutes more. To serve, invert on platter. Serves 6.

ORANGE SOUFFLE

Geraldine E. Quinlan

3 tbsp. butter or margarine

3 tbsp. flour

1 cup orange juice

1 tbsp. lemon juice

1 tsp. grated orange rind

5 eggs, separated

1/3 cup sugar

1/4 tsp. salt

1 tsp. cream of tartar

In a medium-sized saucepan, melt butter over low heat; stir in the flour. Add orange juice; cook and stir until thickened. Remove from heat; stir in lemon juice and orange rind. Beat egg yolks until lemon-colored and thickened; beat in sugar and salt. Stir a little of the hot sauce into the beaten yolks, blending well. Stir back into saucepan and again blend well, cool. With clean beater, beat egg whites until foamy; add cream of tartar and continue beating until the whites stand in soft peaks.

Carefully fold cool sauce into whites so the two are blended. Turn into a buttered 1 1/2 qt. souffle dish; fasten a foil or waxed paper collar around top of dish so it stands a couple of inches above the top. Bake in a moderate oven (375°) for 25 minutes. Serve at once with clear orange sauce and, if desired, whipped cream.

Note: Have collar ready to put in dish so the souffle doesn't have to wait before going in the oven.

CLEAR ORANGE SAUCE:

1/2 cup sugar
2 tbsp. cornstarch
1 cup boiling water
1/2 cup orange juice
1 tbsp. lemon juice
1 tbsp. grated orange rind
salt
1 cup diced oranges

In a 1 qt. saucepan, stir together the sugar and cornstarch. Gradually add the boiling water, orange juice and lemon juice; stirring until smooth after each addition. Stir in orange rind and a dash of salt. Cook and stir constantly over moderate heat until clear and thickened, (about 5-6 minutes). Remove from heat. Stir in diced orange. Serve hot or warm.

GREECE

COFFEE TORTONI

Margaret Tatsios

1 egg white
1 tbsp. instant coffee
1/8 tsp. salt
6 tbsp. sugar
1 cup heavy cream
1 tsp. vanilla extract
1/8 tsp. almond extract
1/4 cup toasted blanched
almonds, finely chopped

Turn refrigerator control to coldest setting. In small bowl mix egg white, coffee and salt. Beat with rotary beater until almost stiff. Gradually beat in 2 tbsp. of the sugar and beat until stiff. Whip cream and fold in remaining 4 tbsp. sugar and flavorings. Fold in meringue and nuts. Spoon into 1/4 cup paper or foil cups and freeze until firm. Makes 8 servings.

EGGPLANT MOUSSAKA

Margaret Tatsios

"This dish can be prepared well in advance and baked just before mealtime. Serve with Greek White Sauce."

- 6 or 7 medium-sized eggplants
- 1 oz. butter
- 1 lb. minced meat
- 2 chopped onions
- 1/4 pint dry red wine
- 2 tbsp. tomato puree, diluted with a little water
- 2 tbsp. chopped parsley
- salt and pepper
- 6 tbsp. toasted breadcrumbs
- 1/4 pint olive oil
- 2 egg yolks
- 2 tbsp. grated cheese
- 3/4 pint GREEK WHITE SAUCE



Remove stalks from egg plants and cut them lengthwise in slices 1/4 in. thick. Sprinkle with salt and leave aside for 30 min. or longer. Melt butter; add minced meat and onions and fry until brown. Stir in the wine, puree, parsley and seasoning. Cover and cook gently for 30 to 40 min. Remove from heat, and add 4 tbsp. toasted crumbs; stir well. Rinse and wipe eggplant dry. Heat olive oil; fry eggplant slices until golden on both sides.

Grease large baking dish; sprinkle in 1 tbsp. breadcrumbs. Divide eggplant slices into 3 portions. Arrange one layer in the dish and cover with half the minced meat, then the second layer of eggplant and the remaining meat. Cover with remaining eggplant. Beat egg yolks and stir into white sauce with 1 tbsp. cheese. Spread this on top of eggplant covering completely. Sprinkle on the rest of the cheese and breadcrumbs. Bake in a moderate oven

Sprinkle on the rest of the cheese and breadcrumbs. Bake in a moderate oven 30 min. or until the surface is golden brown.

6 to 7 servings.

GREEK WHITE SAUCE

Margaret Tatsios

- 4 or 5 oz. butter
- 2 tbsp. flour
- 1/2 pint hot milk
- salt and pepper
- 2 egg yolks
- 1 tsp. lemon juice

Melt 1 oz. butter in small saucepan and add flour. Stir over low heat 2 to 3 min. and gradually add hot milk. Season to taste and beat in egg yolks. Stir in remaining butter. Add lemon juice.

GREEK HONEY CAKES

Kaliopé Candianides

1/2 cup vegetable oil
 1/2 pound butter
 1/2 cup sugar
 2 level tsp. baking powder
 1/4 cup milk
 3 1/2 cups flour (approx.)
 1 1/2 tsp. cinnamon
 3/4 tsp. cloves
 chopped nuts

SYRUP:

1 to 2 cups honey
 slice lemon
 1/2 stick cinnamon

Melt butter and mix with oil. Add sugar and beat. Sift in flour, spices, and baking powder. Add milk. The dough should be soft so that it can be formed into little cakes. If too soft add more flour. Place in lightly greased tin and bake at 350° until light brown—about 20 to 25 minutes.

Heat honey to which has been added lemon slice and cinnamon stick. A tablespoon or two of water may be added to the syrup if you wish. Have hot syrup ready in a shallow sauce pan. Let cakes cool slightly. Dip into syrup turning over a few times. Take out and place on platter. Sprinkle immediately with chopped nuts.

INDIA**CHICKEN COLUMBO**

Agnes M. Orbison

chicken
 1 onion
 1 garlic clove
 2 green peppers
 1 banana
 1/2 sm. can crushed
 pineapple
 2 tbsp. flour
 1 tbsp. curry powder
 1 qt. coconut milk
 1/2 cup chutney

Cook and dice chicken. Braise peppers, onion and garlic in butter. Add banana, pineapple, flour and curry powder; stir well. Add coconut milk and heat with chutney. Boil till soft. Strain and pour over chicken.

CURRIED BEEF

Agnes M. Orbison

2 lbs. ground chuck
 2 onions—cut in small
 pieces
 2 T. curry powder
 3 T. butter

Melt butter, add curry powder and cook slowly for a few minutes. Add onions and cook for ten min. Make beef into balls and cook in sauce — at least an hour. Do not let it get dry.

PILAU

Agnes M. Orbison

- 2 lbs. lean lamb shanks
trim off fat
- 1/2 c. yoghurt
- 2 1/2 t. salt
- 2 T. butter
- 4 whole cardamom seed pods
- 6 whole cloves
- 1 stick cinnamon
- 1/2 t. caraway seeds
- 1 bay leaf
- 2 c. rice

Marinate lamb in yoghurt 1/2 hour. Add 2 cups cold water and 1 t. salt.

Simmer 3 hours, add water to broth to make 4 cups.

Melt butter, add spices, rice, saute 2 min. Add broth, rest of salt, bring to boil; reduce heat and cook slowly for at least 1/2 hour. Garnish platter of pilau with sliced, fried onions, half-hard boiled eggs, pistachio nuts and raisins. 8 - 10 servings.

My sister prefers mutton.

TOMATO CHUTNEY

Agnes M. Orbison

"Very popular with my friends."

- 2 cans (2 lbs-3 oz.)
tomatoes, drained
- 4 medium sized green
peppers (chopped fine)
- 4 medium onions
(chopped fine)
- 1/2 c. cider vinegar
- 1 c. dark brown sugar
- 1/2 c. golden seedless
raisins (I use 1 package
none-such—A.M.O.)
- 2 t. whole mustard seed
- 1/4 t. ground allspice
- 1/8 t. cayenne pepper

Mix all ingredients. Bring to a boil, then simmer until reduced to about a half of original. (I cooked it 1 1/4 hours — A.M.O.)

For added deliciousness — add some ginger marmalade. My idea! A.M.O.

**HALVA**

Agnes M. Orbison

- 3/4 c. cream of wheat
- 3/4 c. butter
- 3/4 c. sugar with 2
pts. water,
make a syrup
- 1/4 c. raisins
- 1/4 c. coconut
- few almonds, cut up
- 4 cardamom seeds, take
black seeds out of
white-pod

Brown the cream of wheat and add butter. Cook slowly for a few min. Add raisins, coconut, almonds and cardamom seeds. Add syrup and cook slowly till thick.

INDIA -B-

INDIAN CURRY OR CHICKEN

Marjorie G. A. Bernt

"Indians prepare food with great care and concentration."

- 12 to 16 pieces of chicken
skinned (thighs and
drumsticks are best)
- 1/2 pt. plain yoghurt
- 3 medium onions, sliced
- 4 T. shortening
- 1 inch green ginger, or
1/2 t. powder
- 1 T. turmeric
- 1 1/2 T. curry powder
- 2 sticks cinnamon
- 6 cardomom seeds, peeled
- 2 bay leaves
- 1 1/2 T. powdered coriander
- 8 cloves
- 1 heaped T. tomato paste
- salt
- water
- optional:
 - 2 cloves garlic, minced
 - a squeeze of lemon juice
 - 1/4 t. chili powder

Heat the shortening in a large skillet (an electric skillet works very well, and can be used for serving) and add the onions and all the spices; cook and stir until the onions start to turn.

Add chicken turning to cover with spices, and cook a little. Add the tomato paste and mix thoroughly, and pour in the yoghurt, and mix well.

Reduce heat and let cook until all the moisture has evaporated, taking care the mixture does not stick or burn; the chicken should be turned frequently. Add salt and water to nearly the top of chicken pieces but do not cover. Stir to loosen yoghurt. Cook slowly until chicken is quite done. The whole process takes over an hour and has to be watched.

This is rather a rich dish. Serve with plenty of fluffy boiled rice, accompanied by broiled bananas, and perhaps a vegetable curry or eggplant salad, or the yoghurt salad. Serves 6.

INDIAN SALAD (with yoghurt)

Marjorie G. A. Bernt

"Serve with Indian Curry Dishes."

- 1/2 container yoghurt,
thinned with water
- 1 tomato
- 1/2 cucumber, or
1 small one
- 1/2 t. caraway seeds
- curry powder
- salt
- pepper
- sugar

Pour the yoghurt into a deep serving dish; season with salt, pepper, a little curry powder, a little sugar and the caraway seeds. Cut the tomato into small pieces.

Peel, core and cut up cucumber. Mix carefully and stand in refrigerator for an hour or so. Serve in separate dishes.

EGGPLANT SALAD

"With curry menu."

1 medium sized unpeeled
eggplant — cut into
1 inch slices
1 large onion, sliced
1/2 c. celery, diced
1/2 green pepper, diced
1/4 c. olive oil, or
salad oil
1 t. oregano
1 t. dried mint
1 jar good quality
hamburger relish
salt
pepper

Soak eggplant in cold water. In a large skillet heat the oil and gently cook the onion, celery and green pepper. Drain eggplant and wipe dry, and cut into inch squares.

When the other vegetables are part cooked, add the eggplant. Add pepper, salt, oregano, and mint.

Cover and cook slowly until nearly done. Add the hamburger relish, half a jar, more or less, according to whether spiced food is appreciated. Mix in, cover and cook until the eggplant is very soft, but not mushy.

This dish may be eaten hot or cold.

It is my "quick" version of a very complicated Turkish dish, and it goes well to shish-kebab with rice. I also serve it as a cold salad with Indian curries, and even Indian guests have found it very tasty.

Serves 6.

BROILED BANANAS (for curry dishes)

bananas
grated coconut (from
a package)
curry powder
salt
pepper
melted margarine

Marjorie G. A. Bernt

Grease a shallow glass baking dish. Cut the bananas lengthwise, halve and lay on the dish round side up. Brush with margarine, sprinkle with salt, pepper, a little curry, and coconut.

Put under the broiler until the bananas are soft and the coconut begins to brown.

This dish is very good with most curries and helps to counteract the hot spices.

Accessories:

Plain yoghurt

Major Grey's Chutney

Homemade Tomato Chutney

Applesauce — cools the tongue

Salted peanuts



ITALY

CHICKEN CACCIATORE (with mushrooms)

- 2 cloves garlic—crushed
- 1/2 cup olive oil
- 1 frying chicken (2-3 lbs.
cut in serving pieces)
- 1/2 cup flour
- 1 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. Accent (optional)
- 3 tbsp. butter
- 1 small onion—sliced
- 1/2 lb. mushrooms—sliced
- 1 No. 2 1/2 can tomatoes—
sieved
- 1 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 tsp. oregano
- 1 tsp. parsley—chopped

Heat garlic in oil. Coat chicken by shaking 2 or 3 pieces in bag (plastic) mixture of flour, salt, pepper, Accent. Brown in oil. Add onion, mushrooms that have been browned in butter. Add tomatoes and other ingredients. Cook, covered 25-30 minutes.
Serves 4 easily.



ZUCCHINI WITH CHEESE

- 1 1/2 lb. zucchini
- 1/4 cup flour
- 1 1/2 tsp. salt
- 1 1/2 tsp. oregano
- pepper
- 1/4 cup oil
- 2 tomatoes, sliced
- 1 cup sour cream
- 1/2 cup grated Parmesan
cheese

Cut zucchini into 1/4 inch slices. Combine flour, 1/2 tsp. salt, 1/8 tsp. pepper and 1/2 tsp. oregano. Toss zucchini slices in the seasoned flour to coat them well.

Slowly heat oil in skillet and saute zucchini until brown, about 4 minutes on each side. Drain.

Put zucchini into a lightly greased square baking dish; top with tomato slices. Combine sour cream with the rest of the salt, pepper and oregano; spread over the tomato slices and top with grated cheese.

Bake in 350° oven for 30 to 35 minutes or until cheese is melted and the zucchini is tender.

ITALIAN CHEESE PIE (Torta Di Ricotta)

Mary Casciato

PASTRY CRUST:

2 cups flour
2 tbsps. dry sherry
2/3 cups butter
1/2 tsp. salt

FILLING:

1 1/2 lbs. ricotta
(Italian cottage cheese)
1/4 lb. toasted almonds
1/4 cup chopped citron
1 tsp. vanilla
4 eggs
2/3 cup sugar

Sift flour and salt. Cut in butter. Gradually add sherry. If necessary add a little water to hold mixture firmly. Do not knead too much. Roll in circular piece 1/8 inch thick to fit 9 or 10 inch pie. Butter plate before placing pastry in it. Cut balance of pastry in strips 1/2 inch wide to use as lattice top.

Chop almonds finely. Add ricotta and mix. Beat eggs and sugar. Add vanilla. Add to ricotta. Also add citron. Stir until well blended. Pour in pie shell. Place lattice strips. Bake in 400° oven 45 minutes. Cool. Sprinkle with powdered sugar.

JAPAN

SUNOMONO (salad)

Natsue Kobayashi

2 cucumbers
1 can crabmeat
1/4 cup vinegar
2 tbsps. sugar
1/2 tsp. Ajinomoto
finely chopped ginger

Split peeled cucumbers lengthwise, leaving some green on cukes. Slice very thin and sprinkle with salt. Let stand for 15 minutes.

Mix vinegar, sugar, Ajinomoto and ginger. Combine sauce with the prepared cucumbers and crabmeat.

Serve Japanese green tea with this meal.

TEMPURA

Natsue Kobayashi

1 lb. jumbo shrimp
 various fresh vegetables
 in season (string beans,
 egg plant, carrots, sweet
 potatoes, etc.)
 cooking oil
 daikon or radishes, freshly
 grated (optional)
 horseradish
 ginger roots, freshly grated

BATTER:

1 1/8 cups all-purpose flour
 1 egg
 1 cup water

SAUCE:

1/4 cup soy sauce
 1/2 cup dashi (a mild
 fish stock or
 bouillon)
 2 tsp. sugar
 pinch of Ajinomoto
 (Accent)

Shell shrimp, leaving tail fins attached to flesh. Remove black veins. Slit undersection of shrimp to prevent excessive curling. Wash and dry thoroughly. Wash vegetables, dry thoroughly and cut into pieces about the same size as shrimp. Prepare batter by mixing the following ingredients:

Beat egg and water together, then add flour and mix lightly. Two or three stirs should be enough even though some lumps may remain.

Fill deep saucepan or deep fryer at least 3/4 full of cooking oil and heat until very hot.

Dip shrimp and vegetables one at a time into batter and drop into hot oil. Large bubbles will form; when these bubbles become small, the tempura is done. Drain and serve with warmed sauce.

Mix the above ingredients together, heat and place in small individual bowls together with separate condiment dishes of horseradish, daikon (or radish) and ginger. Each person stirs as much of each of the condiments as he chooses into his bowl of sauce. Dip hot tempura into the sauce-condiment mixture and enjoy.

With tempura, plain and unflavored rice is served.



MEXICO

ENCHILADAS

Donna Rochin

- 1 doz. frozen, canned or
home made corn tortillas
- 1 can enchilada sauce
- 1/2 to 1 lb. grated cheese
- 1 pt. chopped ripe olives
(optional)
- 1 lrg. onion, chopped

Heat about 4 T. oil in heavy skillet until very hot. Heat enchilada sauce in another pan. Dip tortilla in hot oil for a few seconds only to soften, then dip in sauce; remove to platter. Place small amount of cheese, onion and olive in middle of tortilla and roll. Place seam side down in baking dish. Sprinkle remaining cheese, onions, and sauce over rolled up enchiladas and bake at 350° for about 30 min. or until cheese is melted. These may be filled with almost any meat mixture available. Chicken that has been cooked and put through a grinder along with the cheese is a must. If chicken is used, add salt and pepper to taste and enough sour cream to make mixture moist.

TACOS

Donna Rochin

- 1 doz. frozen, canned or
home made corn tortillas
- 1 1/2 lbs. hamburger
- 1 med. onion, chopped
- 1 clove garlic, chopped
- 1 sml. banana pepper,
chopped (optional)
- 1 t. oregano
- salt and pepper to taste
- 1 sml. boiled potato, diced
- 1 T. tomato sauce (optional)

Brown meat with all ingredients except tortillas.

Heat about 4 T. oil in heavy skillet until very hot. Dip tortilla in oil for a **few seconds** only to soften. Remove to paper towel to drain. Put about 1 T. meat in middle of tortilla and fold in half as you would a turnover and secure with tooth pick. Place with open end up on broiler pan. Bake until crisp. 400°. Remove tooth picks and top with grated cheese, diced tomatoes and shredded lettuce. Should be served hot.

FRIJOLES (Mexican Beans)

Donna Rochin

1 lb. pinto beans, washed
 1/2 lb. monterey jack
 or mild cheddar cheese
 1/4 lb. lard
 Salt to taste

Cover beans with salted water. Bring to boil; cover and simmer until soft. If necessary add more water during cooking time. After beans are soft add lard and part of cheese and mash with potato masher. Before serving add more cheese to top of beans. To re-heat, fry beans in small amount of lard and add more cheese.

**SPAIN****CHULETAS DE
TERNERA AL JEREZ**

Soledad Piano

6 veal chops
 4 strips of bacon
 4 slices of ham
 3 tbsp. of lard
 3 cups of sherry (or
 sweet oporto)
 6 slices fried bread
 1 cup of broth
 salt and pepper

Season the chops and dip in flour. Melt the lard in a frying pan, with three tbsp. of olive oil, the bacon and the ham, all chopped up, and also add the veal chops. Let this all fast fry over a hot flame.

When the chops are golden on both sides, dip with the sweet sherry and let cook over a slow flame until the sherry evaporates. Now add a bit of broth, letting it boil. Set aside on one side of the fire. At the moment of serving, place the veal chops in a hot platter over the fried bread, spraying some sauce over same. Serve accompanied with a salad.
 Serves 6.

ARROZ MANCHEOGO

Soledad Piano

1 1/2 cups of butter
 2 cups of sausage
 (1 packet)
 8 chicken livers
 1 small onion
 6 cups of rice
 14 cups of broth
 1/2 cup of parmesan
 cheese
 saffron

Place a casserole with the butter and chopped up onion on the fire. Let fry a bit and then add the sausage, cut into bits. Stir the mixture with a wooden spoon. Now add the rice and let fry for a few minutes, stirring all the while. Next add the broth gradually, stirring with the wooden spoon.

Season with salt and let cook over a hot fire (without covering). When half done, add the chicken livers in small portions, and then the saffron. Before withdrawing from the fire, add a bit of butter and some cheese. The rest of cheese is placed on a plate and is brought to the table to be served separately.

Serves 6.

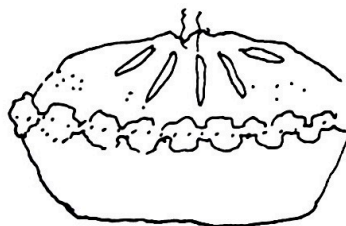
STRAWBERRY PIE

Soledad Piano

1/2 lb. strawberries
 1/2 cup of flour
 1/4 cup of butter
 1/4 cup of sugar
 2 eggs

Place the flour on the table, making a hole in the center of the flour. Add the butter, beaten, the sugar and the eggs. Beat well and then mix with the flour around the center. This dough will serve as the basis of the pie.

Over a pie mold, in which the dough has been placed, knead well and after allowing it to stand for awhile, cook in a moderate oven for approximately fifteen minutes. When cool, fill with the strawberries and bathe with some strawberry jam or marmelade. liqueur etc.



INTERNATIONAL BUFFET

GREEK MEATBALLS

- 1 lb. ground lamb
- 1/2 cup soft bread crumbs
- 1/2 cup dry white wine
- 2 cloves garlic, minced
- 1/2 tsp. salt and pepper
- 1/2 tsp. caraway seeds
- olive oil or butter
- 1 8 oz. can tomato sauce
- 1/2 cup water
- 1/2 tsp. sugar

Combine lamb, bread crumbs, wine, garlic, salt, pepper and caraway, mix well. Form into small meatballs and brown on all sides in heavy deep skillet in olive oil or butter. Add remainder ingredients and bring to a slow boil, simmer 10 min.

Serve with toothpicks or shrimp forks in a shallow dish.

Makes 6 servings.

WHOLE WHEAT BREAD

T. Middlestadt

- 3/4 cup milk
- 3 tbsps. sugar
- 4 tsps. salt
- 1/3 cup margarine
- 1/3 cup molasses
- 2 pkgs. or cakes Fleischmann's Yeast (active dry or compressed)
- 4 1/2 cups unsifted whole wheat flour
- 2 3/4 cups unsifted white flour (about)
- 1 1/2 cups warm water (105°-115° F.)

Scald milk; stir in sugar, salt, margarine and molasses. Cool to lukewarm. Measure warm water into large warm bowl, sprinkle or crumble in yeast; stir until dissolved. Stir in lukewarm milk mixture, 2 cups whole wheat flour and 2 cups white flour. Beat until smooth. Add enough of the remaining flours to make a soft dough. Turn out on lightly floured board and knead until smooth and elastic, about 8 to 10 min. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft until doubled in bulk, about one hour.

Punch down, divide in half. Shape into loaves. Place in two greased 9x5x3 inch bread pans, cover; let rise in warm place, free from draft until doubled in bulk, about one hour. Bake in hot oven 400° F. about 25 to 30 min. Remove from pans and cool.



CHICKEN MORNAV

T. Middlestadt

- 1 pkg. (10 oz.) frozen
broccoli spears
- 1/4 cup butter
- 1/4 cup flour
- 1 cup poultry broth
- 1/2 cup heavy cream
- 1/2 cup dry wine
- salt and pepper
- 1/8 tsp. Worcestershire
- 4 chicken breasts
- 1/8 cup grated Parmesan
cheese

Cook chicken, let cool and remove skin and bones. Cook broccoli until barely tender; drain and arrange in buttered casserole dish. In separate saucepan melt butter and stir in flour, add broth and cream. Cook until sauce is thick and smooth, stirring constantly. Stir in wine, salt and pepper to taste and Worcestershire. Top broccoli with chicken, cover with sauce and sprinkle with cheese. Bake in preheated hot oven uncovered at 425° for 15 min.

Makes 4 servings.

TRIFLE

T. Middlestadt

- 1/2 of one layer plain
sponge or angelfood
cake
- 1 lg. pkg. jellow, fruit
flavored
- 2 lg. pkgs. custard
- 3 1/2 cups milk (for
custard)
- fruit
- 1 cup whipping cream
- nuts and cherries for
decoration
- cream sherry, rum or
liqueur for cake

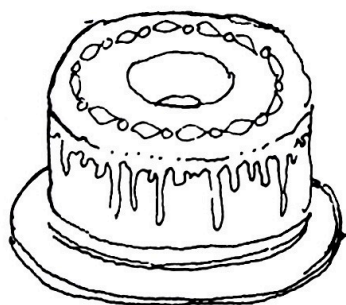
Crumble sponge into 10-11" diameter glass bowl and sprinkle liqueur syrup over cake or slice cake and dip in syrup then crumble into bowl. Prepare jello according to package directions for quick setting method. Chill until almost set and pour over cake. Allow to set in refrigerator. Make custard according to package directions for pie. Allow to cool. If desired, add 1 or 2 tablespoons of liqueur to custard. Pour half the custard over the jello/sponge mixture. Arrange fruit on the custard and pour remaining custard over the fruit. Chill thoroughly. Just before serving whip the cream and spread over custard. Decorate with nuts and cherries.

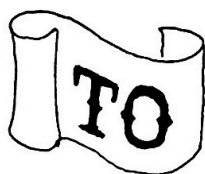
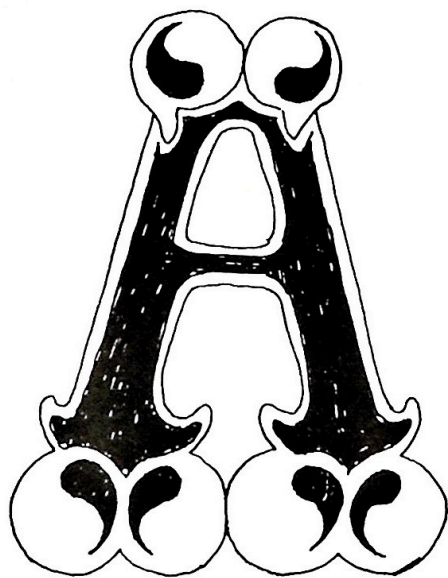
LIQUEUR SYRUP:

In saucepan combine 1/4 cup sugar and 1/2 cup water and heat mixture until sugar dissolves. Remove syrup from heat and stir in 4 tablespoons liqueur.

RASPBERRY SAUCE: (optional)

Partially thaw frozen raspberries. Puree in blender, strain, and serve over trifle.





ABOUT THE CONTRIBUTORS

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ALICE LOOMIS CLAYTON (Mrs. S. D.), Class of 1927.

HARRIET SILVER COOPER (Mrs. David B.), Class of 1928.

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